

# SUNDAY LUNCH

HAM HOCK TERRINE  
Caramelised Apple, Black Pudding

TEMPURA PRAWNS  
Wakame Seaweed & Dashi

GOATS CHEESE MOUSSE  
Balsamic & Tomato

LEEK & POTATO SOUP

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BEEF, CHICKEN or NUT ROAST  
Yorkshire Pudding, Roast Potatoes, Honey Roast Parsnips, Carrot & Swede Mash,  
Savoy Cabbage, Cauliflower Cheese

500G CHATEAUBRIAND  
40 SUPPLEMENT

STONE BASS  
Sea Vegetables, Tenderstem, Leek

WILD MUSHROOM & SPINACH GNOCCHI  
Balsamic & Garlic

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STICKY TOFFEE PUDDING  
Butterscotch, Vanilla Ice Cream

VANILLA CHEESECAKE  
Braised Cherries, Cherry Sorbet

CRÈME BRÛLÉE  
Cointreau, Chocolate Sable

APPLE & BERRY CRUMBLE  
Vanilla Custard

35 PER PERSON

Tenderstem Broccoli with Hollandaise / Pigs in Blankets  
7 7

Garlic Creamed Kale, Pancetta & Chestnuts  
8.5

Truffle Creamed Potato  
8

*Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.*

*A discretionary service charge of 12.5% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.*