

## SUNDAY À LA CARTE MENU

Potato & rosemary sourdough, chive & lemon butter (v) 401kcal				5.50
Marinated Nocellara olives 245kcal				5.00
30g Oscietra caviar, warm blinis, crème fraiche, chives 547kcal				90.00
STARTERS	S			
Pan fried red Argentinian prawns, chilli & garlic butter, lemon aioli 501kcal				20.00
Carrot, coconut & coriander soup, crispy parsnip, coriander oil $_{(Vg)}$ $_{121kcal}$				9.00
Beetroot, whipped vegan feta, burnt chilli, red wine shallot, chicory (vg) 220kcal				12.00
Braised pork cheek, chicory, apple, celeriac, smoked paprika aioli 485kcal				16.00
Roasted quail, pear, goats cheese & radicchio salad 397kcal				18.00
Seared king scallops, caramelised cauliflower, pickled mussel, golden raisin & tarragon	333kcal			20.00
Ham hock & pheasant terrine, cornichons, remoulade & sourdough toast 672kcal				14.00
MAINS				
BBQ lamb rump, grilled squash, Brussel sprouts & chestnut, spiced lamb sauce 692kcals				36.00
Seared stone bass loin, Jerusalem artichoke, barley, wild mushrooms, chicken & tarragon butter 658kcal				28.00
Roast butternut squash, lentil & green bean salad, parsley & shallot, harissa (V) 464kcal				19.50
Grilled spatchcocked poussin, spiced red cabbage, roast Piccolo parsnip & carrot 766kcals				28.00
Pan roasted cod, cauliflower, fennel & orange, fish red wine sauce 280kcal				30.00
Celeriac wellington, wild mushrooms, turnip, salsify, parsley cream (vg) 523kcal				24.00
Roasted pork belly, fricassee of fennel salami, beans, capers & shallot, chervil, pork jus	799kcal			32.00
SUNDAY ROAST SERVED BETWEEN 12PM-4PM				
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Roast sirloin of beef with all the trimmings 983kcal				26.00
Roast pork loin with all the trimmings 1058kcal				26.00
Roast chicken supreme with all the trimmings 926kcal				26.00
Celeriac Wellington with all the trimmings 989kcal				26.00
GRILL				
COOKED OVER CHARCOAL BRIQUETTES  Fillet (240g) 35 days dry aged 438kcal				46.00
Ribeye (320g) 42 days dry aged 875kcal				48.00
Sirloin (280g) 35 days dry aged (H) <sub>637kcal</sub>				38.00
Half grilled lobster in garlic butter 558 kcal				49.00
$FOR\ TWO$ Whole grilled lobster in garlic butter, parmesan truffle fries $_{2553kcal}$				100.00
Porterhouse steak (1kg) 35 days dry aged 1764kcal				100.00
8 bone rack of lamb herb crusted 2274kcal				80.00
SIDES			SAUCES	
Skinny fries, herb salt (vg) 586kcal	6.00	Peppercorn <sub>130kcal</sub>		4.00
Truffle & Parmesan fries 799kcal	6.50	Béarnaise 175kcal		4.00
Buttered new potatoes 252kcal	6.00	Chimichurri <sub>60kcal</sub>		4.00
Sweet potato fries, lemon aioli <sub>850kcal</sub>	6.50			
Fine beans, shallots & garlic 265kcal	6.00			
Portobello mushrooms, garlic butter 193kcal	6.75			
Rocket salad, Parmesan & red onion 99kcal	6.00			
Brussel sprouts, bacon & chestnut 470kcal	6.00			

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day. 13.5% service charge will be added to your bill. Please note that we are a cashless venue.