

**SUNDAY A LA CARTE MENU**  
SERVED EVERY DAY FROM 12.00-15.00 & 17.30-22.00

Potato & rosemary sourdough, onion butter (V) 423kcal 4.80

**STARTERS**

Giant king prawns, garlic & chilli butter, aioli 377kcal 23.00  
 Potato, spinach & lovage soup, Granny Smith apple (Vg) 81kcal 9.00  
 Goats curd, asparagus, peas, rocket & radish (Vg) 260kcal 13.00  
 Citrus cured salmon, yuzu & daikon salad, dashi & green onion 219kcal 17.50  
 Seared pigeon, nashi pear chutney, buttered salsify & chicory\* 441kcal 19.50  
 Seared scallops, charred sweetcorn & jalapeño salsa, avocado 360kcal 21.00  
 Ham hock terrine, remoulade, toasted sourdough 413kcal 13.50

**MAINS**

Confit duck leg, roast parsnip, spiced red cabbage, spiced duck sauce 808kcal 28.00  
 Seared halibut, orzo, courgette, basil & bergamot 450kcal 32.00  
 Beetroot wellington, golden beetroot, pickled sheimji, hazelnut, port & beetroot jus 620kcal 24.00  
 Roasted chicken supreme, sautéed peas & asparagus, morels, wild garlic & chicken jus 862kcal 28.00  
 Roasted stone bass, Jersey Royals, ratatouille, red pepper jus 615kcal 29.00  
 Miso roasted aubergine, tabouleh, pickles & lemon 309kcal 19.50  
 Marinated pork fillet, BBQ peach, Maitake mushroom, Tokyo turnip, smoked pork sauce 444kcal 27.00

**SUNDAY ROAST**

12.00-15.00 AND SUBJECT TO AVAILABILITY FOR PARTIES OF UP TO NINE GUESTS

Roast sirloin of beef with all the trimmings 985kcal 24.00  
 Roast pork loin with all the trimmings 1050kcal 22.50  
 Beetroot Wellington with all the trimmings 892kcal 22.00

**GRILL**

COOKED OVER CHARCOAL BRIQUETTES

*Steaks are garnished with confit tomato, portobello mushroom, pickled shallot*

35 Days dry aged 255g fillet 415kcal 44.00  
 35 Days dry aged 280g ribeye 859kcal 42.00  
 35 Days dry aged 280g sirloin (halal) 663kcal 36.00

**FOR TWO**

PRICED PER PERSON, AVAILABLE IN MULTIPLES OF TWO

Whole native lobster, garlic butter, truffle & Parmesan fries 1772kcal 49.00  
 35 Days dry aged 990g porterhouse steak 1789kcal 49.00  
 680g Rack of lamb, black olive crust, Dijon mustard, lamb sauce (halal) 2112kcal 50.00

**SIDES**

Thick cut chips (Vg) 691kcal 6.00  
 Truffle & Parmesan fries 441kcal 6.50  
 Crab crushed new potatoes 345kcal 6.50  
 Sweet potato fries, lemon aioli (V) 689kcal 6.00  
 Charred hispi cabbage, black garlic chimichurri 181kcal 6.50  
 Sautéed kale, smoked bacon 390kcal 6.00  
 Portobello mushrooms, garlic butter (V) 191kcal 6.75  
 Rocket salad, Parmesan & red onion (V) 103kcal 6.00

**SAUCES**

Peppercorn 165kcal 4.00  
 Béarnaise 175kcal 4.00  
 Chermoula 87kcal 4.00

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and 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% discretionary service charge will be added to your bill.

\*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.