

SUNDAY À LA CARTE MENU

Potato & rosemary sourdough, Marmite butter (V) 504kcal	4.80
Marinated noccerella olives 245kcal	4.80
30g Oscietra caviar, warm blinis, crème fraiche, chives 547kcal	89.00

STARTERS

Argentinian red prawns, mango & chilli sambal, lime mayo 316kcal	20.00
Broccoli, courgette & basil soup, basil oil 75kcal	9.00
Cow heart tomato, whipped goats curd, burnt chilli, strawberry & oregano salad (Vg) 153kcal	14.00
Charred mackerel, cucumber, samphire & horseradish, preserved lemon 441kcal	18.00
Seared wood pigeon, lentil, rhubarb & chicory salad, lemon vinaigrette 609kcal	18.00
Seared king scallops, fennel & samphire, chilled buttermilk & dill sauce 333kcal	21.00
Chicken & ham terrine, gooseberry, mustard mayonnaise, endive & sourdough toast 672kcal	14.00

MAINS

Confit duck leg, harissa chick peas, chorizo, spinach, madeira jus 1085kcal	26.00
Roast spiced monkfish loin, pak choi, tamarind & coconut, black tapioca crisp, chilli jam 296kcal	28.00
Grilled artichoke & quinoa salad, pickled radish, parsley, lemon vinaigrette (Vg) 473kcal	19.50
Roasted rabbit loin, grilled asparagus, rabbit & pigeon pithivier, mustard & tarragon sauce 676kcal	30.00
Pan roast sea trout, courgette, orzo, pink grapefruit & lovage 521kcal	26.00
Pea & wild mushroom fricassee, charred gem lettuce, shallot & watercress salad, rye flat bread (Vg) 220kcal	24.00
Marinated pork fillet, turnip, watercress, hispi cabbage, popped wild rice, sweet & sour pork jus 620kcal	30.00

SUNDAY ROAST

SERVED BETWEEN 12PM-4PM & SUBJECT TO AVAILABILITY

Roast sirloin of beef with all the trimmings 989kcal	24.00
Roast pork loin with all the trimmings 1058kcal	24.00
Roast chicken supreme with all the trimmings 927kcal	24.00
Celeriac Wellington with all the trimmings 843kcal	24.00

GRILL

COOKED OVER CHARCOAL BRIQUETTES

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

35 Days dry aged 240g fillet 470kcal	46.00
42 Days dry aged 320g ribeye 907kcal	48.00
35 Days dry aged 280g sirloin (halal) 569kcal	38.00

FOR TWO

Whole grilled lobster in garlic butter, parmesan truffle fries 2022kcal	98.00
35 Days dry aged 1kg porterhouse steak 1793kcal	100.00
Braised spring lamb shoulder, buttered Jersey Royals, salsa verde, fine beans & radicchio 2273kcal	65.00

SIDES

Skinny fries (Vg) 405kcal	6.00
Truffle & Parmesan fries 534kcal	6.00
Buttered Jersey Royals 252kcal	6.00
Sweet potato fries, lemon aioli 692kcal	6.50
Sautéed kale, chilli and garlic butter 240kcal	6.00
Portobello mushrooms, garlic butter 193kcal	6.75
Rocket salad, Parmesan & red onion 100kcal	6.00

SAUCES

Peppercorn 157kcal	4.00
Béarnaise 175kcal	4.00
Chermoula 87kcal	4.00