

SUNDAY À LA CARTE MENU
SAMPLE 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

Pan fried red Argentinian prawns , chilli & garlic butter, lemon aioli 317kcal	20.00
Carrot, coconut & coriander soup , crispy parsnip, coriander oil (vg) 104kcal	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 361kcal	18.00
Seared king scallops , caramelised cauliflower, pickled mussel, golden raisin & tarragon 333kcal	20.00
Ham hock & pheasant terrine , cornichons, remoulade & sourdough toast 689kcal	14.00

MAINS

BBQ lamb rump , grilled squash, Brussel sprouts & chestnut, spiced lamb sauce 692kcal	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 875kcal	28.00
Pan roasted cod , cauliflower, fennel & orange, fish red wine sauce 280kcal	28.00
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 756kcal	28.00

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

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) 637kcal	38.00
Half grilled lobster in garlic butter 558 kcal	45.00

FOR TWO

Whole grilled lobster in garlic butter , parmesan truffle fries 2374kcal	100.00
Porterhouse steak (1kg) 35 days dry aged 1764kcal	100.00
8 bone rack of lamb herb crusted 2274kcal	80.00

SIDES

Skinny fries , herb salt (Vg) 586kcal	6.00
Truffle & Parmesan fries 710kcal	6.50
Buttered new potatoes 252kcal	6.00
Sweet potato fries , lemon aioli 850kcal	6.50
Fine beans , shallots & garlic 282kcal	6.00
Portobello mushrooms , garlic butter 193kcal	6.75
Rocket salad , Parmesan & red onion 100kcal	6.00
Brussel sprouts , bacon & chestnut 470kcal	6.00

SAUCES

Peppercorn 158kcal	4.00
Béarnaise 175kcal	4.00
Chimichurri 60kcal	4.00