

SUNDAY À LA CARTE MENU

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| Potato & rosemary sourdough , chive & lemon butter (v) 401kcal | 5.50 |
| Marinated noccerella olives 245kcal | 5.00 |
| 30g Oscietra caviar , warm blinis, crème fraiche, chives 547kcal | 90.00 |

STARTERS

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| 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 | 19.00 |
| Ham hock & pheasant terrine , cornichons, remoulade & sourdough toast 689kcal | 14.00 |

MAINS

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| 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 Picolo 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

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| 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

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|---|-------|
| 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

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|---|--------|
| 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

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| 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

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