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## SUNDAY LUNCH

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Two courses **38** | Three courses **45**

### STARTERS

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Cured sea bream crudo, white peach,  
grapefruit  
(F/SD)

Green tomato gazpacho, olive oil  
(G/SD/V)

Truffle pudding,  
smoked onion, Tunworth  
(V/G/D/E/SD)

Twice baked, cheddar soufflé  
(C/D/E/Sd/mu)

English pea bavarois, preserved lemon,  
goats cheese, mint  
(V/D/SD)

### MAINS

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Roasted cauliflower, romesco,  
gnocchi Parisienne (ve)  
(V/SD/D/G)

Stone bass, pomme anna,  
tenderstem broccoli, shellfish bisque  
(F/D/SD/C/CR)

Roast Tamworth pork loin,  
all the trimmings  
(D/G/SD/C)

Roast Stokes Marsh Farm  
sirloin of beef, all the trimmings  
(D/G/SD/C)

### DESSERTS

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Mango sorbet, lightly spiced pineapple,  
coconut & yoghurt, cashews  
(D/N/V)

Sticky toffee pudding, vanilla ice cream  
(G/E/D/V)

Basque cheesecake, raspberries  
(G/E/D/V)

Selection of British artisan cheese  
(V/D/SD)

*A discretionary 12.5% service charge will be added to the  
total of your bill*

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk,  
(N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F)  
Contains fish, (S) Contains soya, (Cr) Contains crustaceans,  
(M) Contains molluscs, (Mu) Contains mustard, (Se) Contains  
sesame seeds, (SD) Contains sulphur dioxide,  
(L) Contains lupin