
SUNDAY LUNCH

Two courses **38** | Three courses **45**
served with homemade rosemary focaccia

STARTERS

Tartlette of cured salmon & smoked eel,
Isle of Wight tomato
(G/D/F/Se/SD)

Wild mushrooms on toast, Wiltshire truffle.
roasted garlic, hazelnut
(G/D/E/SD/N)

Twice baked, cheddar soufflé
(V/C/D/E/SD/Mu)

Roasted Autumn squash agnolotti,
parmesan cream, toasted seeds
(G/D/E/SD)

MAINS

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

Atlantic cod, pomme anna,
tenderstem broccoli, shellfish bisque
(F/D/SD/C/Cr)

Roasted lamb,
roast potatoes, honey roast carrots & parsnips,
Yorkshire pudding, cauliflower cheese, seasonal greens
(D/G/F/SD/C)

Roast Stokes Marsh Farm sirloin of beef,
roast potatoes, honey roast carrots & parsnips,
Yorkshire pudding, cauliflower cheese, seasonal greens
(D/G/SD/C)

DESSERTS

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

Bread & butter pudding, Amaretto custard
(G/D/E/N/SD)

Basque cheesecake, raspberries
(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