

Sunday lunch menu

STARTERS

Crackle-bean Egg
Mushroom Sauce, Hen of the Wood, Truffle

Native Lobster Claw
Sherry Vinegar, Spinach, Fennel Relish

Ravioli of Salmon and Prawn
Romanesco, Foraged Herbs

MAINS

Wellington of 45 day aged Marsh Farm Beef
Wiltshire Truffle Mash, Broccoli, Red Woe Sauce (*for 2*)
(£15 Supplement)

Belly of Salt Aged Pork
Yorkshire pudding, Roasties, Crispy Cheek, Cauliflower Purée

Baked Halibut
Globe, Bay and Jerusalem Artichoke, Brown Shrimps

DESSERT

English Cheese Selection
Summer Chutney, Fruit Jelly with Crackers
(as dessert £7 supplement, as an extra course £15)

Vanilla Panacotta
Cherry, Passionfruit, Yoghurt

Brown Butter Cake
Cider Mousse, Chestnuts, Sorrel Ice Cream

Three course menu £45 per person

12% discretionary service charge added to all restaurant bills.
Some of our food contain allergens; please speak to a member of staff for more
information.

All prices are inclusive of VAT