

Sunday lunch

Cauliflower soup, truffle mayonnaise, crushed hazelnuts (v)

Chicken liver parfait, crispy chicken skin, burnt orange, Madeira jelly, toasted brioche

Chestnut mushrooms on toasted sourdough, poached egg & old Winchester

Citrus cured salmon, herring caviar, radish, grapefruit & avocado

Roast cod loin, creamed potatoes, tender stem broccoli, brown shrimp Beurre blanc

Rare roast sirloin of Herefordshire beef, Yorkshire pudding, roast potatoes, red wine gravy Served with watercress, glazed carrot, cauliflower cheese & blanched greens

Chicken, ham & wholegrain mustard pie, buttered new potatoes & blanched greens

Garden pea risotto, pea & pine nut pesto, whipped goats cheese (v)

Sides £3 Chips cooked in dripping | Blanched summer vegetables | Creamed potatoes & chives Leaf salad & lemon vinaigrette | Cauliflower cheese



Bitter chocolate delice, coconut & passionfruit

Sticky toffee pudding, crystallised pecans, butterscotch sauce

Eton mess, almond streusel, crème fraiche sorbet

Selection of Great British cheeses Sparkenhoe Red Leicester | Golden Cross | Two Hoots Barkham Blue Served with quince paste, crackers & sourdough

Coffee & Petit Fours

Two courses £24 | Three courses £28.50

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you. A discretionary service charge of 10% will be added to tables of 8 or more.