

Example Sunday Lunch

*Caramelised apple tarte Tatin, blackberry sorbet, for 2 to share
Please order in advance as this dish requires 45 minutes cooking time*

Cured seabass, radicchio, orange & yuzu

Heritage tomatoes, red pepper sorbet, marigold (v)

Homemade yoghurt, roasted beetroot, savoury oats & dandelion (v)

Chicken liver parfait, toasted brioche, red onion chutney



*Whole roast spring chicken,
roast potatoes, treacle glazed carrot, cauliflower cheese, pan gravy*

*40-day dry aged Dunwood sirloin of beef,
roast potatoes, treacle glazed carrot, Yorkshire pudding, cauliflower cheese, pan gravy*

Pan fried Megrin Sole, purple sprouting broccoli, Jersey Royals, beurre blanc

Wild garlic Chawanmushi, roast Calcot onion, onion broth (v)



Sticky toffee pudding, toffee sauce, vanilla ice cream

Cheeseboard, crackers, sourdough & poached pear

Crème Catalan, poached Wye Valley rhubarb

2 courses £27.50 3 courses £35.00

*Please inform us of any allergies that you may have, and the manager will be happy to advise you.
A discretionary service charge of 10% is included in the final bill*