Sunday Lunch
23rd November

Caramelised pear tarte Tatin, vanilla ice cream & toffee sauce
For 2 to share. Please order this dessert in advance as it requires 45 minutes cooking time

Roasted beetroot & goats curd salad, mulled wine dressing (v)

Chicken liver parfait, sour cherry compote, Duncombe Ale bread

Lyonnaise salad of bacon, crouton, poached egg, fine beans, shallot dressing

Steamed Cornish mussels, garlic butter emulsion, pandesal roll

Entre-deux-Mers, Château Lestrille
A refreshing, floral & full-flavoured white Bordeaux, with intense aromas of citrus, lime & pear, with an expressive mineral character on the palate. This delicious Sauvignon Blanc blend wine is lively with good length & shows remarkable balance.
175ml 10.50 500ml 30 bt 45

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Dry aged sirloin of Dunwood Farm beef,
Yorkshire pudding, chantenay carrots, greens, roast potatoes & cauliflower cheese

Honey roast glazed ham, parsley sauce, chantenay carrots, greens, roast potatoes & cauliflower cheese

Pan roasted supreme of hake, white beans, Jerusalem artichoke puree, cavolo Nero, Geneva sauce

Ricotta & squash filled Girella pasta, squash & sage velouté, shaved truffle (v)

Primitivo di Manduria, San Marzano 'Talò', Puglia, Italy
Rich & opulent with vibrant flavours of ripe cherries & plums combined with subtle overtones of cocoa & vanilla. Velvety & textured with brambly fruits.
175ml 10.50 500ml 30 bt 45

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Chocolate & cherry mille-feuille, cherry ice-cream

Warm chocolate fudge cake, chocolate sauce, Birds custard ice-cream

A selection of 5 cheeses, homemade biscuits & crackers *7.50 supplement*

Vanilla pannacotta, blackberry compote

2 courses 32 3 courses 39.50

Please advise us of any allergies in advance.
A discretionary 10% service charge is included in the final bill