

Sunday Lunch

Apple Tarte Tatin, vanilla ice cream, toffee sauce for 2 to share.
Please order this dessert in advance as it requires 45 minutes

Crispy fried lamb sweetbreads, sauce gribiche

Carrot soup, parsley & sunflower seed pesto, house sourdough (v)

Isle of Wight tomato & goat's curd bruschetta (v)

Cured sea trout, horseradish cream, sourdough

Picpoul de Pinet, Les Costières de Pomérols, 'Le Montalus', Languedoc
Elegant & refreshing, with aromatic grapefruit & citrus notes underpinned by characteristic
minerality through to a zesty, mouthwatering finish.
175ml 9 500ml 26 bt 37.5

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Roast rump heart of Dunwood farm Beef, roast potatoes, glazed carrot,
green beans & roasted courgettes, Yorkshire pudding, fresh horseradish cream

Roast leg of lamb, lamb bun,
mint jelly, roast potatoes, glazed carrot, green beans & roasted courgettes

Crispy breaded lemon sole stuffed with salmon mousse,
whipped hollandaise sauce, potato fondant, buttered tenderstem broccoli

Potato gnocchi, morel mushrooms, asparagus, mushroom velouté (v)

Château Mayne Mazerolles, Blaye Côtes de Bordeaux 2020
An elegant, black fruited wine with discreet notes of spicy, vanilla oak & wild sage. opulent &
textured with fine, smooth tannins & blackberry flavours that linger on the persistent finish.
Superb merlot from the right bank.
175ml £12 - 500ml £30 - bt £45

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Crème caramel, rum & orange compote

Dark chocolate & soy caramel entremet

Honey & milk cake, almond ice cream

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

2 courses 37.5

3 courses 45

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