



Sample Sunday lunch menu

Starters

Smoked beetroot (v)

Baron Bigod gougère, pain d'épices, raspberries, truffle honey

Soup (v)

French onion soup, celery cress, grilled parmesan sourdough

Cod

Butter poached cod, asparagus, confit tomatoes, frisse

Beef croquettes

Pickled onion puree, onion oil, frisse, parmesan crisps, grated truffle

Mains

Pork

Roast loin of pork, Yorkshire pudding, roast potatoes and vegetables

Cod

Wild mushroom, brassicas, beurre blanc

Beef

Roast sirloin of beef, Yorkshire puddings, roast potatoes and vegetables

Onion squash (vg)

Roasted onion squash, cauliflower pakora, coconut, fermented greengage, muscat grape raisin, coriander soy yoghurt

Desserts

Apple & pear crumble

Brown butter sauce, vanilla ice cream

Cherry & matcha cheesecake

Fresh cherries, morello cherry sorbet

Sticky toffee pudding

Vanilla custard, puffed rice crumble

Cheese & fruit

Selection of English cheeses,

served with two homemade accompaniments and lavosh crackers

(£4 supplement)

Two-courses £37.50 per person

Three-course £47.50 per person

Coffee & petit fours

Cafetière £5.75

Cappuccino £5.75

Espresso 5.50

Double espresso £5.75

Café latte £5.50

Selection of teas £5.75

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.