



SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

STARTERS

Leek & Potato Velouté, Chive, Crème Fraiche

Charred Haddock, Turnip, Lemon, Hazelnut

Warm Duck Salad, Clementine, Chicory, Almond

SUNDAY ROASTS

All are Served with Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli & Gravy

21 Days Surrey Farm Rump of Beef

Rolled Belly of Pork, Apple Stuffing

Sea Bass Fillet, Bacon & Sprout Hash, Artichoke Velouté

Mushroom, Spinach & Goat's Cheese Pithivier

SIDES

Honey Roasted Carrots & Parsnips £4 / Braised Savoy Cabbage £4 / Rocket, Radicchio & Parmesan Salad £4

Extra Roasties £1.5 / Extra Yorkshire Pudding £1 / Extra Gravy £1

DESSERT

Sticky Toffee Pudding, Butterscotch, Vanilla

Orange & Almond Cake, Pomegranate, Chocolate, Meringue

Selection of Artisan Cheeses, Traditional Garnishes [+£5]