



SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

STARTERS

Yellow Gazpacho, Heritage Tomatoes, Buffalo Mozzarella, Peach, Lemon Verbina

YellowFin Tuna Tartare, Avocado, Yuzu, Wild Rice

Horton House Beef Carpaccio, Smoked Crème Fraiche, Baby Beetroot, Pickled Walnut

SUNDAY ROASTS

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

Surrey Farm Sirloin of Beef

Roasted Sutton Hoo Chicken

Fillet of Salmon, Jersey Royals, Tender Stem Broccoli, Lemon Butter Sauce

Curried Cauliflower & Spinach Wellington, Coconut Sauce

SIDES

Honey Glazed Heritage Carrots £4 / Buttered Hispi £4 / Minted Peas, Pearl Onions £4

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

DESSERT

White Chocolate Panna Cotta, Blackberry, Berry Caviar, Sorbet

Glazed Chocolate Brownie, Hazelnuts, Strawberries, Brandy Snaps

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