



## SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

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### STARTERS

Octopus Carpaccio, Iberico Ham, Bergamot Vinaigrette

Potato Dumplings, Broccoli, Yellow Chanterelles, Gorgonzola, Pine Nuts

Pressed Lamb Shoulder, Burnt Aubergine, Red pepper, Preserved Lemons

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### SUNDAY ROASTS

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

Surrey Farm Sirloin of Beef

Roasted Sutton Hoo Chicken

Cod, Jersey Royals, Tender Stem Broccoli, Lemon Butter Sauce

Butternut Squash, Goats Cheese & Spinach Wellington, Sage Butter Sauce

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### SIDES

*Honey Glazed Heritage Carrots £4 / Buttered Greens*

*£4 / Minted Peas £4*

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

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### DESSERT

Dark Chocolate Crèmeux, Vanilla Ice Cream, Baileys, Hazelnuts

Pumpkin Cheesecake, Honey Sage Ice Cream, Apples

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