



## SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

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### STARTERS

Beef Consommé, Pressed Ox Cheek, Winter Truffle, Celeriac

Gin Cured Salmon, English Wasabi, Honey Baked Beetroot, Crème Fraiche

Delica Pumpkin Velouté, Chestnuts, Sage 

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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, Pink Fur Potatoes, Tender Stem Broccoli, Lemon Butter Sauce

Butternut Squash, Feta 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, Cranberries, Crème Fraiche Ice Cream

Blackberry Panna Cotta, Blackberries, Crème de Mure

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