



SUNDAY LUNCH

2 Courses £27 / 3 Courses £32

Amuse Bouche

House Bread & Butters

STARTERS

Calves Liver, Hay Roscoff Onions, Watercress, Mustard Jus

Sea Bass Ceviche, Avocado, Passionfruit, Prawn Tuile

Wild Mushroom Velouté, Tarragon, Truffle Vinaigrette

SUNDAY ROASTS

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

Surrey Farm Sirloin of Beef

Roasted Sutton Hoo Chicken

Salmon, Crushed Potatoes, Tender Stem Broccoli, Lemon Butter Sauce

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

SIDES

Honey Glazed Heritage Carrots £4 / Buttered Greens £4 / Minted Peas £4

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

DESSERT

Earl Grey & Chocolate Mousse, Hazelnuts, Bailey Ice Cream

Vanilla Panna Cotta, Mango, Honeycomb

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