



SUNDAY LUNCH

2 Courses £27 / 3 Courses £32

Amuse Bouche

House Bread & Butters

STARTERS

Cotswold Chicken Terrine, Morcilla, Baby Vegetables, Charcoal Sourdough

Halibut, White Bean Cassoulet, Three Corner Garlic

Salt Baked Potato Velouté, Leeks, Herb Oil, Cheddar Muffin

SUNDAY ROASTS

Surrey Farm Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, Tender Stem Broccoli & Gravy

Roasted Sutton Hoo Chicken, Roast Potatoes, Yorkshire Pudding, Tender Stem Broccoli & Gravy

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

Cornish Cod, Jersey Royal Potatoes, Tenderstem Broccoli, Piquillo Pepper Emulsion

SIDES

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

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

DESSERT

Chocolate Marquise, Maraschino Cherry Gel, Vanilla Ice Cream

Vanilla Cheesecake Garigette Strawberries, Basil, Sorbet

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