



SUNDAY LUNCH

2 Courses £27 / 3 Courses £32

Amuse Bouche

House Bread & Butters

STARTERS

Horton House Beef Carpaccio, Smoked Tomato Chutney, Pickled Grapes, Saffron Emulsion

Sea Bass Ceviche, Prawn Salsa, Lemongrass, Papaya

San Marzano Tomato Soup, Whipped Burrata, Sun-dried Tomato 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

Loch Duart Salmon, Harissa Couscous, Tenderstem Broccoli, Confit Tomato Butter

SIDES

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

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

DESSERT

Dark Chocolate and Salted Caramel Delice, Hazelnut, Raspberry, Raspberry Ice Cream

Vanilla Cheesecake, Gariguette Strawberries, Basil, Sorbet

Selection of Artisan Cheeses, Traditional Garnishes (+£5)