



SUNDAY LUNCH

2 Courses £27 / 3 Courses £32

Amuse Bouche

House Bread & Butters

STARTERS

Rabbit Ballantine, Caesar Salad, Crispy Iberico Ham, Pickled Mustard Seeds

Cornish Mackerel, Spiced Chickpeas, Cucumber, Yellow Curry

Yellow Gazpacho, House Made Ricotta, Isle Of Wight Tomatoes, Lemon Verbena, Avocado Salsa

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

Trout, Lime Gnocchi, Tender Stem Broccoli, Shrimp and Seaweed 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 Mousse, Salted Caramel, Hazelnut, Raspberry, Vanilla Ice Cream

Amaretto and White Chocolate Parfait, Poached Peach, Almonds, Blood Peach Sorbet

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