

Sunday Lunch Menu

Starters

Rose veal tartare, crispy herbs, smoked tuna

Isle of Wight tomatoes, black olive, tomato sorbet, chilled yellow tomato soup (v)

Creamed parsnip soup, chestnut and ricotta parcels (v)

Dorset 'crab macaroni', chicken broth, lovage

Terrine of duck and corn-fed chicken, laminated truffle roll

Mains

Roast sirloin of Hereford beef, horseradish and apple cream, Yorkshire pudding, roast potatoes

Cornish cod, artichokes, red shrimp, samphire, lemon thyme

Roast Sutton Hoo chicken, potato, watercress, truffle, bread sauce

Confit garlic risotto, smoked almonds, buttered black trompettes (v)

Beef Wellington, wild mushrooms, truffle, pale ale and honey

Dover sole cooked on the bone, grilled or in brown butter (£15 supplement)

Desserts

Caramelised brioche pudding, burnt orange purée, buttermilk ice cream (v)

Whiskey and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Muscovado and thyme pudding, Granny Smith, hazelnut praline ice cream

Selection of British cheeses from the trolley (£12 supplement) or as additional course (£26)

3 courses £76 per person

Wine pairing £55 supplement per person for three courses.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus. Please note some of the cheeses served are unpasteurised.