



Sample Sunday Lunch

Gordal olives £4

Oritz anchovies, radishes £7

Brancaster oyster, jalapeno dressing, spring onion £3.50

Whipped smoked cod roe, seaweed brioche £8

Baked Camembert, honey, walnut, rosemary, focaccia £15

Wood pigeon, plum, liver parfait £13

Beef tartare, smoked egg yolk, pickled shallot, pickled shimeji £12

Scallop, Jerusalem artichoke, apple £16

Squid 'cacio e pepe' £12

Torched mackerel, vadouvan, carrot, fennel £14

Cabbage, black garlic, chestnut £10

Roasted beef rump, roasted potatoes, roast carrot, Yorkshire pudding and gravy £20

Roasted chicken, roasted potatoes, roast carrot, Yorkshire pudding and gravy £20

Served with vegetables and cauliflower cheese

40-day aged Ribeye, bone marrow sauce £34

Battered hake, tartare sauce, minted peas £20

Served with Pommes Paillasson

Salt-aged Merrifield duck, beetroot, blackberry, chicory jam £34

Fillet of salmon, haricot beans, sea herbs £28

Mushroom pappardelle ripiene, Crown Prince squash, Wiltshire truffle £19

Ratte potatoes, roasted garlic & wholegrain mustard £5

Seasonal greens, sherry dressing £5

Bitter leaf salad £6

Pommes Paillasson, truffle aioli £7

Chunky chips £5

British cheese selection £14

Fig leaf mousse, fig, port £12

Sticky date cake, Pedro Ximenez, earl grey £12

Chocolate fondant, vanilla ice cream £10

Hazelnut and chocolate choux bun £9

**A 10% discretionary service charge will be added to your bill.
For all allergen information, please speak to a member of the team**