

Sunday Lunch

(Sample menu)

Starters

- Bone marrow fondue / chicken crackling / smoked eel / pickled cockles / spent grain sour dough 12
“Lobster & prawn toast” / beef fat brioche / sesame / parsley / orange 14.5
Raw celeriac / beetroot / whipped feta / truffle / spent grain cracker (GF, V) 9.5
Not another carrot? / tamarind / dukka / cashew / ginger (GF, VG) 9
Hand dived scallops / buttermilk chicken wing / roe custard / Ray’s apple / chicken gravy 18.5

Mains

- Striploin of beef / beef fat bearnaise / Yorkshire pudding / roast potatoes / seasonal vegetables 25
Slow roasted pork belly / Ray’s apple sauce / roast potatoes / seasonal vegetables 23
Butternut squash & truffle wellington / roast potatoes / seasonal vegetables (VG) 22
Blackened kohlrabi / preserved grapes / Marcona almond / lime / ajo blanco (GF, VG) 20
Wild Scottish cod / fermented grains ragout / pickled celery / pancetta 24.5

Sides

- Yorkshire pudding 2
Skin on fries (GF, VG) 4
Tenderstem broccoli / Almond /chili, shallot & garlic (GF, VG) 5
Purple kale / burnt butter / sherry (GF, V) 4

Desserts

- Coconut bread & butter pudding / white chocolate / fruit cake ice cream 8.5
Apple and pear crumble / crème anglaise / ginger 8.5
Rhubarb & custard / Y.F.R / Son of a Gun / ginger crumble 8.5
‘Cake & Ice Cream’ / artichoke / coco nibs / mascarpone 8

Cheese

- Ashmore cheddar, Tunworth, Kentish blue
quince paste / cranberry chutney / fennel crackers 15

gf = gluten free – v = vegetarian

Food Allergies and intolerances – please speak to one of our front of house team when ordering, all information is available. A discretionary service charge of 12.5% will be added to your bill if ordering food. All indicated prices are inclusive of 20% VAT / 20% VAT (alcohol)