

SUNDAY MENU

Served with a Glass of Perrier-Jouët, Grand Brut Champagne.

STARTER

Chilled courgette & basil SOUP, crab & prawn cigar

Venison CARPACCIO, pickled mushroom, mushroom purée, crispy shallots

54°C cured SEA TROUT, dill skyr, gin pickled cucumber, rocket

Salad of baby BEETROOT, spring vegetables, goats curd

Chicken liver and foie gras PARFAIT, Sauternes jelly, toasted fruit sour dough

MAIN COURSE

Roast BEEF, roast potatoes, greens, carrots, Yorkshire pudding

Roast Beef till 5pm, Rib Eye steak from 5pm
(£5 supplement)

Roasted MONKFISH, lentils and wild mushrooms, celeriac purée

Fillet of JOHN DORY, cauliflower, gem lettuce, liquorice

LAMB rump, Jersey new potatoes, purple sprouting broccoli, caper berry jam

Potato GNOCCHI, globe artichokes, poached duck egg, watercress purée

DESSERT

Frozen CLOTTED CREAM Parfait, strawberry macaron, sorbet and jelly

Vanilla CRÈME BRULÉE, summer berry compote, shortbread

White chocolate PANNA COTTA, passionfruit curd

Salted caramel PARFAIT, raspberry granola

Assortment of fresh British CHEESE, artisan bread, condiments
(£5 supplement)

2 courses - £29.50

3 courses - £35.00

A discretionary 10% service charge will be added to the bill.

All our prices include VAT.

