



Sunday Menu

2 Courses £40 pp / 3 Courses £45 pp

Margarita
£9.50

Tequila, Lemon Juice,
Agave

Black Ruby
Negroni
£9.50

Campari, Vermouth,
Johnnie Walker Black
Ruby

Cherry Clover
(N/A) £7.50

Everleaf, Lime, Raspberry

Nibbles

Soda Bread, Guinness & Treacle Butter £4 pp

Salami, Westcombe Cheddar, Guindillas £8

Pancetta & Chive Rosti, Burnt Pear Ketchup £6

Starters

Soup of the Day, Warm Bread, Butter (v)

Pet-Nat Rosado, Lia, Nivarius, Spain

Smoked Bouillabaisse, Sourdough, Pickled Fennel

Unwooded Chardonnay Reserva, Chile

Cured Trout Tart, Treacle Buttermilk, Fennel Pollen Crème Fraîche, Samphire, Keta Roe

Pinot Noir, Phantom, Lomond Wines, South Africa

Aged Cheddar Arancini, Sundried Tomato Sauce, Basil Emulsion (v)

Albarino '1753', Chateau de Campuget, France

Mains

Roasted Salt Aged Sirloin of Beef, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy

Cabernet Franc, Terroir Hunter, Undurraga, Chile

Chicken, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy

Rioja Alavesa, Mayela, Bideona, Spain

Nut, Date and Sage Roast, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy (v)

'Desir', Chateau Oumsiyat, Lebanon

Fish of the Day, Mushroom & Herb Crust, Asparagus, Chicken Butter Sauce, Monks Beard

Gavi di Gavi 'Fossili' San Silvestro, Italy

Pork Chop, Pig Cheek & Swede Pressing, Medjool Date, Spring Cabbage, Apple, Jus

'This is not another lovely Malbec', Argentina

Wild Garlic Pesto Pasta, Courgette, Broad Beans, Garden Peas, Whipped Ricotta, Smoked Almonds

Sancerre, Domaine Gerard Millet, France

Desserts

Warm Rhubarb Bakewell, Poached Rhubarb, Vanilla Sauce, Vanilla Ice Cream

'Elysium' Black Muscat, Quady, USA

Rum Baba, Milk Chocolate, Chestnut Parfait, Caramelised Banana

Riesling Auslese, Pink Seal, Schloss Johannisberg, Germany

Yoghurt Panna Cotta, Blackcurrant Compote, Raspberries, Strawberry Sorbet, Yoghurt Meringue

Michele Chiarlo 'Nivole', Italy

Brioche Bread & Butter Pudding, Sticky Plums, Toffee Sauce, Ginger Ice Cream

Late Harvest Sauvignon Blanc, France

Selection of Three Cheeses, Crackers, Quince, Chutney, Truffle Honey, Grapes (£5 Supplement)

10 Year Old Tawny Port, Portugal

An optional service charge of 10% is added to all our bills

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.