

SUNDAY

SAMPLE MENU

Starters

Tomato & Basil Soup
Bread Roll & Butter £8.50

Heritage Tomato Pissaladière Vg
Roasted Onion Purée, Olives, Basil, Roquette £9

Confit Guinea Fowl Rilette
Toasted Brioche, Pickled Red Cabbage, Orange, Chicory £9

Parmesan Breaded Monkfish Tail
Spring Onion, Cucumber, Radish, Tomato, Sauce Gribiche £9

Comté Cheese Souffle
Watercress, Truffle Butter Sauce £9

Main Course

Traditional Roast Sirloin of Beef, Rich Merlot Gravy £17

Roast Loin of Pork, Apple Sauce £17

Exotic Mushroom, Chestnut & Spinach Pithivier Vg £17

*Served with Roast Potatoes, Mixed Vegetables, Roasted Carrot & Parsnip,
Yorkshire Pudding, Cauliflower Cheese & Braised Red Cabbage*

Grilled Fillets of Seabass
Panzanella Salad, Frisée, Sauce Vierge £18.95

Desserts

Elderflower Crème Brûlée
Macerated Raspberries & Stem Ginger Sable Biscuit £8

Blueberry & Frangipane Tart
Blueberry Puree, vanilla Ice cream £8

Raspberry, White Chocolate Pistachio Parfait
Salted Caramel, Freeze Dried Raspberry £8

Ice Cream & Sorbet
Vanilla or Chocolate/Mango or Raspberry Sorbet 3 Scoops £8

Trio of Local Cheeses
Chutney, Grapes, Celery, Apple & Crackers £10

**A discretionary 10% service charge will be added to your bill
All gratuities go to our staff.**

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order