

SUNDAY MENU | SUMMER 2025

STARTERS

Honey-Roast Peach & Burrata, Roast Pumpkin Seeds, Pine Nuts, Balsamic, Basil (V/VG*) 8.45

Saffron Fillet of Red Mullet, Potato Tuile, Wilted Spinach, Red Pepper Coulis 8.45

Salade Lyonnaise, Frisée, Smoked Bacon, Confit Shallots, Garlic Croutons, Poached Egg, Honey-Mustard Vinaigrette 8.45

Garlic Chicken Croquettes, Baby Gem, Anchovies, Parmesan, Watercress Purée 8.95

MAIN COURSES

Roast Loin of Pork, Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy 18.00

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy 19.00

| Roast Pork and Roast Beef both served with Roast Potatoes, Carrots, Parsnips, Braised Red Cabbage |

Roasted Vegetable Tarte Tatin, Celeriac Remoulade, Heritage Tomato & Basil Salad, Tapenade (V/VG*) 14.95

Whole Baked Sea Bream, Salade Mentonnaise, Pommes Anna, Fennel, Orange, Artichoke, Pine Nuts, Citrus Dressing 17.95

Lemon & Thyme Roast Half Chicken, Garlic Butter, Tabbouleh, Heritage Tomatoes, Charred Lemon 17.95

| For the table - Seasonal Vegetables & Cauliflower Cheese |

DESSERTS

Baked Basque Cheesecake, Berry Compote, Honey & Almond Granola, Mint (V) 8.50

Warm Lemon Polenta Cake, Balsamic Fig, Vanilla Mascarpone, Pistachio (V) 7.95

Champagne Strawberry Pavlova, Meringue, Clotted Cream (V) 7.95

Bitter Chocolate & Honey Pots de Crème, Chantilly Cream, Raspberries, Sablé (V) 7.95

Ice Cream & Sorbet (2 scoops) (V/VG*) 6.75

Vanilla | Chocolate | Salted Caramel | Rum & Raisin | Mango | Lemon | Raspberry

FRENCH CHEESE BOARD

Délice de Bourgogne, Fourme D'Ambert, Comte, French Emmental, French Gruyère

Select 3 Cheeses 10.95

5 Cheese Option 14.95

CAFE GOURMAND

Choice of coffee, plus a choice of select mini desserts. Please ask for the selection.

Add 1 mini dessert 6.00 | Add 2 mini desserts 7.00 | Add 3 mini desserts 8.00

**Corner
house**

Food Allergy Information

(V) Vegetarian (Vg*) Can be prepared Vegan on request

Our kitchen is not an allergen-free environment. Whilst we take food allergy safety seriously, we cannot guarantee that any dish is completely free from allergens. We will do our best to accommodate dietary restrictions where possible and help you make informed choices. If you have any food allergies or intolerances, please speak to a member of our team before placing your order. Please note: Some dishes may contain nuts or nut derivatives. Fish dishes may contain bones. A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.