

SUNDAY MENU | AUTUMN 2025

STARTERS

Pan Roasted Sardines, Tomato, Thyme, Lemon, Garlic, Chilli, Fennel, Parsley 8.95

Tartiflette Savoyarde, Sliced Potato, Smoked Streaky Bacon, Garlic, Thyme, Cream, Chives, Camembert, Sourdough 8.45

Warmed Vichyssoise with Poached Smoked Haddock, Crème Fraiche, Chives 8.45

Merlot Poached Pear, Saint Agur, Chicory, Hazelnuts, Thyme Croutons, Merlot Caramel 8.45 (V)(VG*)

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

Best of Both, 1 Slice of Beef & 1 Slice of Pork, Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy 18.50

| All the above main courses are served with Roast Potatoes, Carrots, Parsnips, Braised Red Cabbage |

Hachis Parmentier de Poisson, Gruyere Pommes Puree, Salmon, Cod, Tiger Prawns, Smoked Salmon, Smoked Haddock, Bechamel, Lemon, 19.25

Baked Ratatouille Stuffed Aubergine, Vegan Mozzarella, Walnut Crumble, Provençal Sauce (VG) 14.95

| For the table - Seasonal Vegetables & Cauliflower Cheese |

DESSERTS

Griottine Cherry Crème Brûlée, Sable Biscuit 8.45

Glazed Lemon Tart Candied Lemon, Crème Fraiche, Blueberry Coulis, Blueberries 7.95

Chocolate Marquise, Crème Chantilly, Minted Raspberries, Grand Marnier Caramel 7.95

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

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

FRENCH CHEESE BOARD

Délíce 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.