SUNDAY ROAST

Starters
Parsnip soup with black truffle and toasted brioche
Ham hock and foie gras terrine with caramelised red onion
Haddock and salmon fish cakes with tartare sauce
Chicken or prawn Caesar salad with quail egg and crispy bacon
Sautéed seasonal vegetables with kale

Main courses
Scottish salmon steak with shellfish sauce
Slow-cooked Black Suffolk pork belly
Braised lamb shoulder with cooking jus
Roasted Norfolk corn-fed chicken with herbs
Surrey Farm Black Angus cross rib of beef, 35-day aged

Additional roast beef £7 or pork belly £6

Side dishes
Yorkshire pudding, roast potatoes and seasonal vegetables
Our menu contains allergens. If you suffer from any food intolerances or allergies, please let a member of the restaurant team know upon placing your order. A discretionary 14% service charge will be added to your bill. Prices include VAT.

Desserts and cheese

Eton mess with citrus and vanilla cream

Chocolate and tonka bean flan with pear sorbet

Sticky toffee soufflé with salted caramel ice cream
*(Please allow 20 minutes)*

Chocolate pudding with vanilla custard

Homemade ice cream and sorbet selection

Selection of artisanal British cheeses with fruit chutney and crackers
*(£5 supplement)*

Wine pairing

**White**
Zephyr, Sauvignon Blanc, Marlborough, New Zealand, 2017

**Red**
Baroncini, Chianti Riserva 1486, Tuscany, Italy, 2014

**Sweet**
Domaine de Grange Neuve, Monbazillac, South West France, 2015

£65 PER PERSON
£95 PER PERSON, INCLUDING WINE PAIRINGS

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