



Sunday Menu

Sample Menu

Starters

Leek & Potato Soup, Chive Oil

Crayfish Cocktail & Avocado Puree

Cured Mackerel, Pickled Fennel Salad, Chorizo Mayo

Ham Hock Terrine, Celeriac Remoulade, Piccalilli Emulsion

Heritage Tomato & Mozzarella Salad, Pesto

Mains

28-day Aged Roasted Scottish Beef Sirloin

Roast Chicken Breast

Slow Roast Loin of Pork

All served with Roasted Potatoes, Roasted Carrots, Seasonal Greens & Yorkshire Pudding

Seabass, Rissole Potato, Braised Fennel, Citrus & Chive Sauce

Vol au Vent, Leek & Asparagus Fricassee, Smoked Almonds (ve)

Desserts

Passionfruit Tart, Raspberry Sorbet

Sticky Toffee Pudding, Salted Caramel Ice Cream

Crème Brûlée, Shortbread

Mango & Coconut Panna Cotta, Strawberry Coulis

Chocolate Cheesecake, Vanilla Ice Cream

3 Courses £45

Head Chef: Calvin Hill

VAT is included at the current rate • 12.5% discretionary service charge will be added to your bill

Allergens: If you have a food or drink allergy or intolerance please advise our staff before ordering food. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, therefore some dishes may not be suitable for those with severe allergies.