

B u R n T T R u f f L e

Sunday Lunch

Two courses £20 / Three courses £25

C o c k T a I L

Negroni 8½

London dry gin, Carpano sweet vermouth, Campari, orange

Champagne Charlie 10½

Charles Heidsieck champagne, seasonal syrup

T O B E g I N

Freshly baked sourdough, truffle and walnut butter (*n*) 4

Beer battered pickles, tarragon mayonnaise 4

Siouras olives (*n*) 4

S T a R T E R S

Smoked beetroot soup, feta, sourdough

Chicken liver pâté, house chutney, charred sourdough

Tandoori mackerel, caramelised mango, cucumber and lime salad

Crispy pig's head croquette, celeriac remoulade

Moules mariniere, sourdough

M a I n S

Roast topside of beef, roast potatoes, spring greens, honey roast carrot and Yorkshire pudding

Rolled and stuffed pork belly, crispy crackling, roast potatoes, green beans, apple puree

Skate wing, beurre noisette, roast cauliflower

Purple sprouting broccoli, sheep's curd, romesco, olive and caper salsa, almonds (*n*)

Roast chicken breast, Pippa potatoes, tenderstem broccoli, artichoke puree

T W O T o S h a R e

Sirloin on the bone (570g), buttered greens, roast potatoes, honeyed carrot and Yorkshire pudding
(Please allow 45 minutes, £30 supplement per 570g piece)

s I d e s

Truffle and parmesan chips 4

Tenderstem broccoli, toasted almonds (*n*) 4½

Hispi, puffed rice 4

More gravy 2

D e S S E R T S

Vanilla crème brûlée

Ginger parkin, caramel sauce, tonka bean ice cream

Ring donut, chocolate sauce, stem ginger semifreddo

Vanilla rice pudding, Armagnac prunes

Chocolate mousse, orange and whisky syrup, fresh honeycomb

C H e e s e

Crozier, house chutney, crackers (*n*) £2 supplement

S t I C k I E S

Homemade limoncello 3

Muscat (75ml), Chambers, Rutherglen, Australia 6

S W e e T S

Americano coffee & sweets 4½

(*n*) = contains nuts

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

Please note parties of 6 or more will have a 10% discretionary service charge added to their bill