

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

Sunday 12-4pm

Two courses £23 / Three courses £26

A p E r i T I F

Negroni 8½

London dry gin, Antica formula 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 4

Gordal olives 4

S T a R T e R S

Chicken liver pate with farmhouse chutney and toasted focaccia

Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds

Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts

Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice

Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice

M a I N S

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

Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce

Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks

Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing

s I d e s

Roast potatoes 3½

Honey roasted purple carrots 4

Red wine braised cabbage 4

Cauliflower cheese 5

More gravy 1.5

D E S S E R T S

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce

Crème brûlée

Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce

Blackberry pavlova with Chantilly cream

Baron Bigod, Armagnac prunes, sourdough crackers

S T I C K I E S

Gewurztraminer (75ml), Montes late harvest, Chile 5

Sauternes (75ml), Chateau Laville, France 7

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

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirements, please speak with a member of the team who will be happy to assist.

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