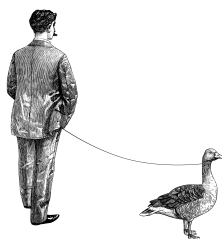


SUNDAY LUNCH

Sunday 4th February 2018



STARTERS

Country terrine, pickles, apple chutney, toast 8

Squid ink arinicini, lemon mayonnaise 5

BBQ beef tongue, caper & raisin, heritage carrots, bitter leaves 7

Heritage beetroot salad, apple, hazelnut salsa 7

MAINS

32 day dry aged rump of beef, braised shin, Yorkshire pudding, duck fat potatoes, horseradish 18

Roast pork, pork & apricot stuffing, duck fat potatoes, apple sauce 17

Bream, purple potatoes, samphire, lemon butter sauce 16

Crispy polenta, heritage carrot, cavolo nero, pecorino 15

Roasts served with seasonal greens and red cabbage

Cauliflower cheese 3

DESSERTS

Pistachio cake, forced rhubarb, rhubarb sorbet 7

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream 7

Chocolate fondant, Tonka bean ice-cream 7

CHEESE

Selection of English Cheeses: Lincolnshire poacher, Brighton blue, Baron Bigot

Sourdough crisp breads, quince, apple chutney 9

Please let us know when ordering if you have any allergies or intolerances