



Sample Sunday lunch menu

Starters

Jerusalem artichoke velouté, sage pesto, sourdough croutons,crispy artichokes

Winter mushroom gnocchi, salt baked celeriac puree, fermented barley, tarragon, winter truffle

South coast mackerel, cured and torched mackerel, BBQ padron peppers, mustard caviar, tigers milk, coriander and carrot salad

Ham hock terrine, caramelised cauliflower, kimchi, muscat raisins, cured egg yolk, curry oil

Mains

Roast rump of beef

Beef fat roast potatoes, spring greens, maple roasted carrot, pancetta-wrapped green beans, Yorkshire pudding, roast jus

Roast pork belly porchetta

Beef fat roast potatoes, spring greens, maple roasted carrot, pancetta-wrapped green beans, Yorkshire pudding, roast jus

Fish of the day

Tender stem broccoli, brown crab custard

Finger lime, dill crushed potatoes

Onion squash

Squash tarte fine, roasted onion squash, winter vegetables, curried squash foam, muscat raisins, girolles

Desserts

Egg custard tart

Gariguette strawberry, lemon thyme ice cream, yuzu gel

Bourbon cremeux

Terre des sienne chocolate, mushroom caramel, popcorn, whiskey ice cream

Banoffee souffle

Miso ice cream, brown butter crumble

Cheese and fruit

Selection of English cheeses, served with two homemade accompaniments and lavosh crackers (£6 supplement)

Three-course £55 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.