



SAMPLE SUNDAY MENU

Cauliflower risotto | hazelnut crumble | chive oil

Ham hock terrine | burnt onion ketchup | toasted sourdough

Mackerel | salt baked celeriac | bacon

Beetroot cured salmon | pickled cucumber | horseradish

-

Beef sirloin | seasonal vegetables | Yorkshire pudding

Cod | romesco | buttermilk & haricot bean cassoulet

Miso & honey glazed pumpkin | spiced lentils | yoghurt

BBQ pork belly | purple sprouting | tamarind | smoked mash

-

Mascarpone mousse | dehydrated sponge | coffee ice cream

Salted caramel profiteroles | vanilla ice cream

White chocolate marquise | clementine sorbet | honeycomb

Passion fruit curd | torched meringue | buttermilk ice cream

2 courses £34 | 3 courses £38

We want to offer you the best service. Please let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients, dishes on the menu may vary or change from day to day.

A discretionary service 12.5% charge is added to your final bill which is shared among all employees because we operate under the code of best practise of service charges.