

Sunday brunch

2 courses £35 / 3 courses £38

Ham hock rilette

Poached egg, wholegrain mustard hollandaise, watercress, toasted sourdough

Confit salmon

Scrambled egg, avocado cream, wild rocket, toasted rye bread

Chickpea chips

Swede, pickled celery, harissa & tahini mayonnaise

Slow cooked chicken leg

Poached egg, black truffle crumb, cauliflower

Smoked haddock fish cake

Roasted celery soup, crispy capers, parsley mayonnaise

Jerusalem artichoke tartlet

Cep mushroom, rosemary, smoked almonds

Caramelised chicory

Blood orange, salsify, purple broccoli, hazelnut vinaigrette

Turnip fondant

Baby turnips, spelt & tarragon granola, salsa verde

Pan fried hake

Seared scallop, torched cucumber, shaved fennel, bouillabaisse

Turbot on the bone £3.50 supplement

Fondant potato, purple broccoli, warm tartare sauce

Roasted beef sirloin

Bone marrow, seasonal vegetables, roast potatoes, Yorkshire pudding

Pork belly

Black pudding, salsify, sprouts, mustard puree, chanterelle mushrooms, pork fat mash

Desserts

Rhubarb pavlova

Vanilla curd, poached rhubarb, meringue, rhubarb sorbet

Bitter chocolate mousse

Chocolate sponge, shortbread crumble, blood orange jelly, blood orange sorbet

Pineapple upside-down cake

Spiced rum caramel, coconut sorbet

Caramelised banana crème brûlée

Toasted cashew nuts, banana sorbet

Raw clementine cheesecake

Pecans, dates, clementine sorbet

English cheese selection £10 supplement

Toasted fruit bread, caramelised pear

We want to offer you the best service so please let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients, dishes 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.