



SUNDAY MENU

Two Courses £45 | Three Courses £55
Vegan option also available

Today's Bread & Cultured Butter

STARTERS

English Pheasant

Masala, Pumpkin, Nduja, Seed Migas

Line Caught Mackerel

Granny Smith, Wasabi, Yoghurt, Tomato Water (GF)

Caramelised Pumpkin Velouté

Fried Seed Migas, Charred Corn, Goats Curd (GF, V, Vegan alt.)

Langoustine & Scallop Ravioli (+£7.50)

Bisque, Ricotta, Spiced Carrot, Scallop Toast

MAIN COURSE

"Salt Aged" Beef Wellington (+£5)

Carrot and Turnip, Greens, Cauliflower Cheese, Roast Potatoes, Yorkshire pudding, Braised Ox Cheek

Suffolk Chicken

Winter Truffle, Chicken Fat Rosti, Cauliflower Cheese Pure, Chicken Butter Sauce GF

Halibut

Lobster Bisque, Gambas, Caviar, Sea Herbs (GF)

Pithivier

Confit Garlic Mash, Hispi Cabbage, Shimeji Mushroom, Mushroom Sauce (VV)

SIDES

Hand Cut Chips Chicken Skin Salt £6.50
(Grana Padano & Truffle + £2)

Roast Potatoes £6.50

Tandoori Carrots, Wirral Watercress, Natural Yoghurt (V, GF) £6.50

BBQ Brussel Sprouts Caramelised Artichoke, Maple, Crispy Chilli, Chestnut (V) £6.50

Waldorf Salad Walnuts (V, GF, N) £6.00

DESSERT

Apple Crumble Tart Cinnamon Gelato (V)

Chef's Selection of Desserts Please ask your server

Pistachio Tiramisu Traditional Italian Tiramisu, Pistachio Mascarpone, Raspberry Sorbet

Selection of British Cheeses (N) + £7.50

Pickled Onion, Candied Walnuts, Ginger Fruit Loaf, Quince Paste, Sourdough Crackers

Full allergen information is available upon request from your server.

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen.

An optional service charge of 10% will be added to your bill.

