



Sample Menu

Sunday Menu

Two Courses 37 | Three Courses 45

Today's Bread & Field to Fork Butter ^{V, N}

Starter

- Chicken Liver Parfait** Brioche, Fig, Bacon Crumb
Charred Mackerel Cucumber, Cucamelon, Horseradish Buttermilk, Dill ^{GF}
Spilman Asparagus Wild Garlic, Leek Ash, Truffle, Cheese Custard ^{V, GF}
Baby Beetroot Goats Cheese, Soy Seed Crumb, Beetroot Tuille ^{V, GF}

Main Course

- 'Salt Aged' Roast Sirloin of Beef**
Roast Potatoes, Yorkshire Pudding, Green Beans, Hispi Cabbage, Honey Carrots (+ £5)
Lamb Rump Pommes Anna, Purple Sprouting Broccoli, Roscoff Onion, Lamb Jus ^{GF}
Chicken Breast Broad Beans, Asparagus, Garden Pea's, Chestnut Mushroom ^{GF}
Seabass Eel, Celeriac, Pickled Mustard Seed, Onion Oil, Onion Crisp, Celeriac Broth ^{GF}
Hen of the Woods Blue Cheese Gnocchi, Purple Sprouting Broccoli, Roscoff Onion, Egg Yolk ^V

Sides 4.5 each

- Thick Cut Chips** Herb Salt
Thick Cut Chips Grana Padano, Truffle (+ £2)
Feta Baby Gem Salad ^{V, GF}
Jersey Royals Wild Garlic ^{GF}

Dessert

- Chocolate Parfait** Caramel, Peanut, Peanut Ice Cream ^{V, GF, N}
Passion Fruit and Apricot Pavlova Meringue, Honeycomb ^{V, GF}
Bergamot Sorbet Coffee Sponge, White Chocolate ^{V, GF}
Selection of British Cheeses Traditional Accompaniments, Sourdough Crackers ^N

Full allergen information is available upon request from your server.