

SUNDAY MENU

Today's Bread

Smoked Almonds | 5

Marmite & Beef Dripping Butter | 6

Aubergine Dip | 6

TO BEGIN

Soft Shell Crab

Thai Basil, Chili, Coriander, Lime | 16

Duck Confit Salad

Spring Onion, Cashew, Feta, Sesame, Watermelon, Orange, Arugula | 18

Heritage Tomatoes

Burrata, Tomato Essence, Basil, Pine Nuts | 16

Pork Belly

Asian Cabbage, Verjus, Grapes, Bacon | 22

Tuna Tartare

Wasabi, Ponzu, Lime, Radish, Crackers | 18

TO FOLLOW

28 Day Dry-Aged

Roasted Beef Sirloin

Yorkshire Pudding, Roasted Potatoes, Vegetables, Beef Jus | 34

Roasted Corn-Fed

Chicken Supreme

Chicken & Bacon Stuffing, Roasted Potatoes, Vegetables Chicken Jus | 29

Rigatoni

Pistachio Pesto, Shrimp, Basil, Parmesan Ricotta | 26

Roasted Monkfish Tail

Wild Rice, Beans, Parsley Root, Leeks, Roasted Onion | 38

SIDES

Green Salad | 6

Cauliflower Cheese | 6

Tenderstem Broccoli | 6

TO FINISH

Rhubarb & Custard

Soufflé

Ginger Cardamon & Hibiscus | 15

Affogato

Vanilla Ice Cream & Espresso | 8

Raspberry & White Chocolate Cheesecake

Lemon Curd, Pistachio & Rose | 12

Dark Chocolate Fondant

Salted Caramel, Hazelnut & Vanilla Ice Cream | 12

Our dish names don't always mention every ingredient and may contain allergens. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.