



SUNDAY MENU 3RD OF AUGUST

PIMM'S OR APEROL SPRITZ 2L JUGS AVAILABLE - £35

2 COURSES £33 / 3 COURSES £39

3 COURSES WITH A 375 ML CARAFE OF WINE ON TAP £50

NIBBLES

BAGUETTE & BEURRE DE LESCURE 4.5

HOUSE CROQUETTES 6

PADRON PEPPERS, PIMENT D'ESPELETTE 6

HOUSE GORDAL OLIVES 5

OYSTERS 4.5 EACH

TARTE FLAMBÉE 12.5

ENTRÉES

HAM HOCK & MORTEAU TERRINE WITH TOASTED SOURDOUGH

CHALKSTREAM SEA TROUT CRUDO, YUZU DRESSING

BURRATA, CAPONATA, PINE NUTS & BALSAMIC REDUCTION

PLATS PRINCIPAUX

CORNISH SEABREAM, GIROLLES, SWEETCORN, BOUILLABAISSE SAUCE

TRUFFLE MISO GLAZED AUBERGINE, WATERCRESS

OUR ROASTS

ROASTED CORNFED CHICKEN

SLOW COOKED PORK BELLY

ROAST BLACK ANGUS SIRLOIN (£5 supplement)

All served with Yorkshire Pudding, Roast Potatoes and Seasonal vegetables

SIDE DISHES

HERITAGE TOMATO SALAD 6/ GREEN BEANS 6

FRENCH FRIES 6/ NEW POTATOES 7

DESSERTS

PISTACHIO & VANILLA MILLE-FEUILLE

ENGLISH STRAWBERRIES, CRÈME CHANTILLY

APPLE TARTE TATIN, NORMANDIE CRÈME FRAÎCHE

CHEESE SELECTION, HOUSE CHUTNEY (£5 supplement)

Please let us know of any allergies or dietary requirements.

An optional gratuity of 14.5% will be added to your bill