Sunday Lunch Menu

Snacks

Carlingford oyster, lardo di Colonnata, finger lime £10

Boudin noir parfait, pear chutney, piment d'Espelette £13

Truffle & Vacherin Mont d'Or gougères £12

Selection of Artisanal bread, Senia olive oil £6.5

To start

Salsify & leek ballotine, black radish kimchi, whipped feta

Free range British duck carpaccio, nduja, tuna bottarga

Cured ChalkStream trout, bergamot dressing, pickled chanterelle

Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Mains

Miso glazed cauliflower, yuzu ponzu, autumn truffle

Cornish stone bass, Jerusalem artichoke, crab aioli, meunière sauce

Suffolk Crackling Porchetta, Rosemary Jus

Or

Grass fed Hereford beef, Hermitage jus, smoked bone marrow (£15 supplement)

Served with Duck fat roasted potato, Yorkshire pudding, Roscoff onion

Sides

Radicchio salad, caramelised walnuts, salted ricotta cheese £13

Brassicas, hazelnut, harissa £11

Puddings

Apple tarte tatin, Calvados caramel, Normandie Crème fraîche

Noisette praliné pain perdu, smoked Madagascar vanilla, cobnut

Baba au tiramisu - ideal to share between two (£12 supplement)

Our farmhouse cheese, house chutney, celery, crackers (£15 supplement)

2 courses for £52pp

3 courses for £58pp

VAT is included at the current rate
15% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.