

SUNDAY LUNCH

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

SMALL PLATES

- SHARING LOAF & WHIPPED BUTTER **V 9** *tear & share*
- DUCK LIVER PARFAIT, CLEMENTINES & GRANOLA **12**
- NATIVE LOBSTER BISQUE **17**
- BEETROOT SALAD, GOATS CURD, CHARRED LEEKS & WALNUTS **V VGO 12**
- OLD WINCHESTER CHEESE SOUFFLÉ & MUSTARD SAUCE **V 12**

MAIN PLATES

- DRY AGED RIB OF BEEF, YORKSHIRE PUDDING, ROAST POTATOES, HISPI CABBAGE, CARROTS & GRAVY **32**
- NORTH SEA STONE BASS, CAVIAR, COASTAL GREENS & TARTAR SAUCE **27**
- BUTTERNUT SQUASH & FETA WELLINGTON, ROAST POTATOES, ROOT VEGETABLES, CAVOLO NERO **VG 19**

SIDE PLATES

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|--------------------------------|---------------------------------|
| CAULIFLOWER CHEESE VG 5 | BRAISED RED CABBAGE VG 5 |
| TRIPLE COOKED CHIPS V 5 | CREAMED POTATOES V 5 |
| SEASONAL GREENS VG 5 | ALLOTMENT SALAD VG 5 |

PUDDING PLATES

- BRITISH CHEESES & BISCUITS **V 14**
- CHOCOLATE MOUSSE & KIRSCH CHERRIES **VGO 12**
- APPLE & CRANBERRY CRUMBLE, OATS & CARDAMON CUSTARD **V 10**
- STICKY TOFFEE PUDDING, WALNUTS, BUTTERSCOTCH SAUCE & MALT ICE CREAM **V 12**
- DARK CHOCOLATE SOUFFLÉ, WHITE CHOCOLATE CUSTARD & CHOCOLATE CRUMBLE **V 12**

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VGO** vegan option available

Scan here for
allergens &
calories >



THE GALLERY