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

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SHARING LOAF & WHIPPED BUTTER V 9

DUCK LIVER PARFAIT, CLEMENTINES & GRANOLA 12

NATIVE LOBSTER BISQUE 17

BEETROOT SALAD, GOATS CURD, CHARRED LEEKS & WALNUTS V VGO 12

OLD WINCHESTER CHEESE SOUFFLÉ, WILD ROCKET & 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 & WARM TARTARE SAUCE 27

BUTTERNUT SQUASH & FETA WELLINGTON, ROAST POTATOES, ROOT VEGETABLES &
CAVOLO NERO VG 19

SIDE PLATES

CAULIFLOWER CHEESE V 5

BRAISED RED CABBAGE VG 5

TRIPLE COOKED CHIPS VG 5

CREAMED POTATOES V 5

SEASONAL GREENS VG 5

ALLOTMENT SALAD VG 5

PUDDING PLATES

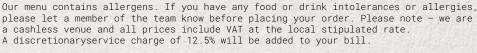
BRITISH CHEESES & BISCUITS V 14

CHOCOLATE MOUSSE & KIRSCH CHERRIES V 12

APPLE & CRANBERRY CRUMBLE, OATS & CARDAMOM CUSTARD V VGO 10

STICKY TOFFEE PUDDING, WALNUTS, BUTTERSCOTCH SAUCE & MALT ICE CREAM V 12

DARK CHOCOLATE SOUFFLÉ, WHITE CHOCOLATE CUSTARD & CHOCOLATE CRUMBLE V 12





THE GALLERY