

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

tear & share

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**

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 - we are
a cashless venue and 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