

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

SOURDOUGH LOAF & AMPERSAND BUTTER **V 7**

DUCK LIVER PARFAIT, CLEMENTINES & GRANOLA **12**

SHELLFISH BISQUE & LOBSTER TORTELLINI **15**

CAESAR SALAD **VG0 12**

OLD WINCHESTER CHEESE SOUFFLÉ, WILD ROCKET & MUSTARD SAUCE **V 13**

MAIN PLATES

DRY-AGED RIB OF BEEF, YORKSHIRE PUDDING,
ROAST POTATOES, HISPI CABBAGE, CARROTS & GRAVY **32**

PAN-FRIED STONEBASS, CUCUMBER & SEAWEED SALAD & LEMONGRASS BROTH **27**

BEETROOT & FETA WELLINGTON, ROAST POTATOES, HISPI CABBAGE,
ROAST VEG JUS & CAVOLO NERO **VG 19**

SIDE PLATES

CAULIFLOWER CHEESE **V 5**

CREAMED POTATOES **V 5**

TRIPLE-COOKED CHIPS **VG 5**

ALLOTMENT SALAD **VG 5**

SEASONAL VEG **VG 5**

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 | **VG0** vegan option available

Scan here for
allergens &
calories >



THE GALLERY