

SUNDAY LUNCH

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

good for sharing

SMALL PLATES

SOURDOUGH LOAF, AMPERSAND BUTTER **V**

WHIPPED FETA, CRISPY CHILLI, HOT HONEY
DRESSING **V**

CITRUS-CURED STONE BASS, SWEET POTATO &
ANCHO CHILLI

HEIRLOOM TOMATO SALAD, MOZZARELLA, BLACK
OLIVE & BASIL **VG0**

CRISPY PORK BELLY, SZECHUAN PEPPER GLAZE,
PLUM KETCHUP

CAESAR SALAD

ROASTS

ROASTED CORN-FED CHICKEN SUPREME

DRY-AGED BEEF RIB **supplement 10**

*ROASTS SERVED WITH YORKSHIRE PUDDING, ROAST
POTATOES, SUMMER GREENS, CARROTS & GRAVY*

MAIN PLATES

CHALK STREAM TROUT, SAFFRON-BRAISED
FENNEL, CRAB BISQUE

SUMMER SQUASH TORTELLONI, BLACK GARLIC &
SAGE **VG**

PUDDING PLATES

CONFIT PINEAPPLE & COCONUT RUM SORBET **VG**

PEACH & EARL GREY PAVLOVA

ENGLISH BERRIES & YOGHURT MILLE-FEUILLE

PISTACHIO SOUFFLÉ, CHERRY SORBET

CHEESE SELECTION

TWO-COURSE 32

THREE-COURSE 40

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