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 SMALL PLATES

SOURDOUGH LOAF, AMPERSAND BUTTER V

WHIPPED FETA, CRISPY CHILLI, HOT HONEY DRESSING V

CITRUS-CURED STONE BASS, SWEET POTATO & ANCHO CHILLI

OLIVE & BASIL VGO

HEIRLOOM TOMATO SALAD, MOZZARELLA, BLACK

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

PISTACHIO SOUFFLÉ, CHERRY SORBET

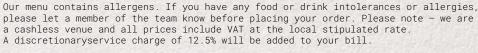
PEACH & EARL GREY PAVLOVA

CHEESE SELECTION

ENGLISH BERRIES & YOGHURT MILLE-FEUILLE

TWO-COURSE 32

THREE-COURSE 40



THE GALLERY