SUNDAY LUNCH

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



SOURDOUGH LOAF & AMPERSAND SALTED BUTTER VGO 5.5

SHELLFISH BISQUE 9.5

CAESAR SALAD, GEM LETTUCE, PARMESAN, BACON CRUMB VGO 9

add a grilled free-range chicken breast 9

CRISPY PORK BELLY, SZECHUAN PEPPER GLAZE, PLUM KETCHUP 8.5

OLD WINCHESTER CHEESE DOUBLE-BAKED SOUFFLÉ V 9.5

SMOKED COD ROE MOUSSE, DILL-PICKLED CUCUMBER, RYE SOURDOUGH 8

MAIN PLATES

ROAST BEEF 24

ROAST PORK 18

ROAST CHICKEN 18

VEGETABLE WELLINGTON VG 17

ROASTS SERVED WITH SEASONAL VEGETABLES, ROASTED POTATOES, YORKSHIRE PUDDING & GRAVY BEETROOT HOME-CURED CELERIAC STEAK, KIMCHI SLAW, MISO GLAZE, POTATO ROSTI VGO 18

COD AND TROUT FISHCAKE, POACHED EGG, WILTED GREENS & FISH VELOUTÉ 17

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM, CHILLI RELISH & CHIPS 18

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI RELISH & SWEET POTATO FRIES VGO 18

SIDE PLATES 5

SEASONAL VEGETABLES VGO ALLOTMENT SALAD VG CREAMED POTATOES V TRIPLE-COOKED CHIPS VG
CAULIFLOWER CHEESE
SWEET POTATO FRIES & PAPRIKA DIP VG



APPLE CRUMBLE VANILLA ICE CREAM VGO 8/13

STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE & VANILLA CREAM V 9

BRITISH CHEESES & CRACKERS V 14

PUDDING PLATES

EARL GREY CRÈME BRÛLÉE SHORTBREAD BISCUIT **9**

CHOCOLATE MOUSSE CARAMEL & HAZELNUTS 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 — menu items are subject to availability and, where an item is unavailable, a suitable alternative will be provided. 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.



THE GALLERY