

SAMPLE SUNDAY LUNCH
£19.95 Per Person

Butternut Squash Veloute

Deep Fried Fish Cakes With Tartar Sauce & Baby Leaves

Salad of Belgium Endive With Blue Cheese Walnuts & Apples

Roast Figs With Black Leg Ham, Fig Puree, dandelion Leaf & Honey Dressing

Risotto of Mussels, Chorizo & Squid With Parmesan & Crème Fraiche

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Roast Air Hung Sirloin Of Beef
With Braised Red Cabbage, Green Beans, Roast Potatoes & Red Wine Jus

Poached & Roasted Guinea Fowl With Gratin Potatoes, Carrot Puree,
Curly Kale & Guinea Fowl Jus

Roast Hake With Caramelised Onions & Confit Plum Tomatoes

Pan Fried Black Bream With Puy Lentils & Salsa Verde

Pithivier of Wild Mushrooms With A Cep Purée, Ragout of Artichoke &
Salsify (v)

Josper Grilled Prime USDA Rib eye Of Beef (350g) With Chips & Béarnaise
Sauce (£10.00 Supp)

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Glazed Amaretto Crème Brulée

Vanilla Pannacotta With Kentish Strawberries & Strawberry Margherita

Baked Vanilla Cheesecake, Marinated Plum & Crème Fraiche Sorbet

Selection Of Cheeses (£2.95 supp)

Whilst every effort is made to be extremely careful, it is with regret that
We cannot guarantee any of our dishes to be free of nut traces.
Should you have a food allergy of any kind, please mention to the waiting staff.