

Sunday Lunch Menu

Starters

- Veal and pork terrine, winter fruits
- Cured salmon, tomato gazpacho and trout roe
- Beetroot and goat’s curd tartlet, pine nut, bergamot and fennel (v)
- Yellow fin tuna, cucumber, lime and sesame dressing
- Roast Orkney scallop, black trompettes, delica pumpkin, hazelnut (£10 supplement)
- Coronation crab

Mains

- Roast sirloin of Hereford beef, horseradish and apple, Yorkshire pudding, roast potatoes
- Line-caught seabass, Champagne, caviar, lime
- Salt Marsh lamb, red cabbage, root vegetables, Shepherd’s pie
- Cep risotto cauliflower mushroom, white lake pecorino (v)
- Beef Wellington, wild mushrooms, truffle, pale ale and honey
- Dover sole cooked on the bone, grilled or in brown butter (£15 supplement)

Desserts

- Caramelized apple, bread and butter pudding, vanilla ice cream
- Fresh plum, elderflower and plum compote, vanilla tart, almond frangipane, vanilla ice cream
- Vanilla shortbread, dark chocolate ganache, salted caramel, milk sorbet
- Carrot cake, cream cheese frosting, caramelized pecan, praline ice cream
- Selection of British cheeses from the trolley (£12 supplement)

3 courses £79 per person
Wine pairing £55 supplement per person for three courses

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

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All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill. Please note some of the cheeses served are unpasteurized.