Sunday Lunch Menu

Starters

Coronation crab salad, curry and lime sabayon

Hereford beef tar tare, crispy potato, egg yolk, shallot and sherry dressing

Roast Orkney scallop, creamed organic spelt, buttered girolles, roast chicken velouté

Artichoke and mushroom salad, pickled walnut, truffle vinaigrette (v)

Lindisfarne oysters, green pepper, cucumber and mustard seed mignonette (£8 supplement)

Cep risotto, cauliflower mushroom, Iberico Ham, Mimolette cheese

Cornish mackerel, buttermilk pancake, smoked eel and potato salad, lovage mayonnaise

Mains

Roast sirloin of Hereford beef, horseradish and apple cream, Yorkshire pudding, roast potatoes

Sutton Hoo chicken, black garlic, cauliflower cheese purée, roast chicken gravy

Line caught seabass, leek heart, razor clam, cuttlefish, Cornish seafood bisque

Scottish halibut, black kale, green apple, caramelised crab butter

Ricotta gnocchi, Delica pumpkin, buttered girolles, Old Winchester

Dover sole, grilled or meunière (£15 supplement)

Beef Wellington, salt baked carrots, red wine sauce

Desserts

Caramelised brioche pudding, burnt orange puree, milk ice cream (v)

Rhum and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Yoghurt and raspberry ice cream sandwich, mirabelle plum

Selection of British cheeses from the trolley (£10 supplement)

3 courses £70 per person

As a socially responsible business, we are delighted to commit our support this year 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.



