

2 COURSES FOR 45

3 COURSES FOR 49

Glass of Laurent-Perrier La Cuvée Brut Champagne 15



STARTER

Fruits de Mer

Rock Oyster, 1/2 Lobster, Dressed Crab, Mussels on Toast, 994Kcal  
£25 supplement per person

Hand Cut Lake District Beef Tartare

Hen's Egg Yolk, Sourdough Toast, 307Kcal

Rolled & Lightly Poached Chalk Stream Trout

Fresh Herbs, Pickled Cucumber & Herring Caviar Dressing,  
Crème Fraiche, 644Kcal

English Asparagus (V\*)

Vinaigrette or Sauce Hollandaise, 743Kcal

Grilled Italian Courgettes (V\*)

La Latteria Burrata, Organic Quinoa, Fig Leaf Dressing, 426Kcal

Hand Rolled Strozzapreti

Chicken Stock Emulsion, Black Truffle, 434Kcal

Food allergies and intolerances

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.  
(V) Vegetarian (V\*) available as Vegan

SUNDAY ROAST

Norfolk Black Leg Roast Chicken  
781Kcal

Slow Roasted Lake District Farm Sirloin of Beef  
1151Kcal

Suffolk Pork Rack  
913Kcal

All served with  
Yorkshire Pudding 182Kcal, Horseradish 130Kcal,  
Roasted Potatoes 436Kcal, Seasonal Vegetables 261Kcal

MAIN COURSE

Fillet of Loch Duart Salmon

Yuzu Koshō Butter Sauce, 913Kcal

Cornish Dover Sole 'Meunière' (600g)

Grilled with Brown Butter, Lemon, Capers, Croutons, 1092Kcal  
£25 supplement

Miso Glazed & Grilled Italian Aubergine (V\*)

Tortellini, Green Tahini, 485Kcal

DESSERT

Something Naughty but Nice from our Dessert Table

Vanilla Millefeuille 588Kcal | Basque Cheesecake 581Kcal  
Rum Baba Passion Fruit Posset, Exotic Compote 375Kcal  
Lemon Meringue Éclair 315Kcal | Chocolate & Coffee Opera 488Kcal  
Raspberry Eton Mess 210Kcal | Mango & Coconut Tart 615Kcal  
Annabel's Strawberries with Pouring Cream 75Kcal

Crêpes Suzette Flambéed at the Table  
373Kcal

£10 supplement

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread, 493Kcal  
£9 supplement