

Sunday Lunch

Starters

Beetroot cured salmon, pickled cucumber & mouli
Chicken liver parfait, tomato chutney, toasted brioche
Spiced sweetcorn chowder (v)
Dressed heritage tomato, black olive, goat curd, basil (v)

Main Courses

Stapleford game pie, celeriac mash, roast cauliflower, parsley glazed carrots
Aged beef striploin, duck fat potatoes & Yorkshire pudding
Roast middle white pork, duck fat potatoes & Yorkshire pudding
Sea trout, purple potatoes, chives & seaweed
Lentil, red pepper & broccoli Wellington, Colston Bassett sauce (v)

Desserts

Chocolate delice, caramel ice cream
Clotted cream parfait, variations of strawberries
Baked lemon tart, crème fraiche ice cream
Selection of British cheeses, grapes, chutney

Coffee & Handmade petit fours £ 4.70

2 Courses – £26.00

3 Courses – £33.00

**Dishes may contain traces of food allergens. If you have any dietary requirements, food allergies or intolerances,
Please speak to a member of our team and we are happy to adjust our dishes to meet your dietary needs.
A discretionary 10% service charge will be added to your bill**