

Sunday Lunch

BREAD

36hour Virtuous Sourdough | Locally Cultured Butter

TO BEGIN

Cauliflower Velouté | Cheddar Muffin | Chives

Citrus Cured Trout | Oyster Emulsion | Cucumber | Radish

Chicken Liver Parfait | Candied Walnut | Beetroot | Brioche | Blackberry

Crispy Ham Hock Croquette | Grape Mustard | Leek | Chive Oil

TO SETTLE IN

40-Day Aged Rump of Beef | Yorkshire Pudding | Onion Purée | Red Wine Jus

Woodland Reared Pork Loin | Yorkshire Pudding | Black Pudding | Apple | Cranberry

Amaretti & Pumpkin Cappelletti | Maitake | Chestnut

Roasted Stone Bass | Parsley Root | Mussels | Sea Beet

FROM THE PASTRY

Duck Egg Custard Tart | Blood Orange Sorbet | Honeycomb

Valrhona Dark Chocolate Mousse | Cocoa Syrup | Hazelnut Praline Ice Cream

Mixed Berry Cheesecake | Raspberries | Blackberries | Berry Purée | Pomegranate Sorbet

Artisan Farmhouse Cheeses from The Courtyard Dairy | Crisp Breads | Preserves

£45 for 3 courses

£39 for 2 courses

For allergies & dietary requirements, please speak to a member or the team