

## SUNDAY LUNCH

## STARTERS

FROTHY SWEETCORN SOUP (V OR VG)
Chilli, Coriander

HERITAGE TOMATO & BURRATA SALAD (V)

Torn Basil

GUINEA HEN TERRINE Celeriac Remoulade, Parsley

## MAINS

ROAST BRITISH GRASS-FED BEEF Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

> CHALKSTREAM TROUT Niçoise, Watercress

BUTTERNUT SQUASH AGNOLOTTI (V) Crispy Sage, Walnut

## **PUDDINGS**

STICKY TOFFEE PUDDING Butterscotch Sauce, Walnut Ice Cream

PISTACHIO CHEESECAKE Raspberry Compote, Caramelised Pumpkin Seeds

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers (£5,00 supplement)

> 2 COURSES - £50.00 3 COURSES - £55.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (v) vegetarian option (vg) vegan option.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.