

Sunday lunch menu

Starters

Celeriac soup, morels, wild garlic, goats curd

Isle of Wight tomatoes, Ajoblanco, boquerones, basil

Asparagus, Polonaise, garlic aioli

Poached & roasted lamb fillet, peas, black garlic, broth, sheep's curd

Main courses

Silver bream, hassleback potatoes, young leeks, sauce Vin Jaune, chicken wing

Cauliflower risotto, pickled onions, salted almonds

Cornish cod A'la grenobloise, kohlrabi, sourdough

Cotswold white chicken, summer truffle, French style peas

Roast native black Angus beef, Yorkshire pudding, seasonal vegetables,
red wine sauce

Sides £7

Pomme purée

Seasonal leaves & salad cream

Roast Heritage carrots & blue cheese crumble

Desserts

Raspberry soufflé, Valrhona dark chocolate sorbet

Apple tart tatin, Tahitian vanilla ice cream, Calvados caramel

Duck egg custard, blood orange sorbet

Jivara rocher, coconut sorbet, caramalised hazelnuts

Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'

3 courses £59 per person

Head Chef Marc Hardiman

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.