

Sunday lunch menu

Starters

Heritage beetroot tartare, smoked cod roe, hazelnut, oxalis
Jerusalem artichoke velouté, mushroom toast
Faroe Islands salmon, Portland crab, pink grapefruit & tarragon
Pressed terrine of Cotswold white chicken & smoked ham hock, apricot, pistachio

Main courses

Fettuccine, Périgord truffle, fermented shiitake, mushroom broth
Cornish cod, cauliflower, mussels, lightly spiced curry oil
Sea bream, lobster risotto, nasturtium
Creedy Carver duck, celeriac, damson, black olive
Roast native black Angus beef, Yorkshire pudding, seasonal vegetables, red wine sauce

Sides £6

Pomme purée
Seasonal leaves & salad cream
Roast Heritage carrots & blue cheese crumble

Desserts

Poire William, Jivara chocolate, eau de vie, mascarpone
Apple tart tatin, vanilla ice cream, Calvados caramel
Blackberry & Rosehip pebble, meringue, sorbet
Valrhona millot Éclair, hazelnut, tonka, milk ice cream
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'

3 courses £55 per person

Head Chef Marc Hardiman

This is a sample menu only.

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.