

SUNDAY MENU

STARTERS

Duck Liver Parfait orange chutney, poultry jelly, toasted brioche	£21.50
Wild Garlic Soup caraway crumpet, isigny crème fraiche, confit orange	£15.50
Quail's Egg and Mushroom Tart hollandaise sauce	£17
Potted Chalk Stream Trout jellied dashi, gentleman's relish, cured roe	£18.50
Pâté En Croûte black & white pudding, pistachios, assorted condiments	£19.50
Salt Cod Scotch Egg Red pepper sauce, iberico chorizo	£20
Pea and Ricotta Salad beer cracker, blood orange, hazelnut	£17.50

MAINS

Roast Ribeye of Beef stuffed Yorkshire pudding, roast potatoes, red cabbage, horseradish cream	£42.50
Blythburgh Pork Belly choucroute onions,sauce Robert	£39
Barnsley Lamb Chop sauce reform	£52
Devon White Chicken white asparagus, sweet pea ketchup, smoked guanciale, sauce vin jaune	£45
Pan Roasted Monkfish on the Bone sea vegetables, green peppercorn sauce	£46.50
Cornish Lemon Sole warm tartare sauce, fried ortiz anchovy	£45
Maple Glazed Rôtisserie Celeriac hazelnut pesto,green olive and artichoke sauce	£32

Chef's Larder

Please see the chef's larder for our steak selection and extra special cuts. Priced individually and all served with Béarnaise sauce. Ask a member of the front of house team to show you around the chef's larder.

SIDES

Triple Cooked Chips	£9.50
Garlic Roasted Mushrooms	£9
Baby Gem Lettuce with Salad Cream	£9
Cauliflower Cheese	£9
Clotted Cream Mash	£9
Buttered Cavolo Nero	£9
Add Black Winter Truffle to Any Dish	£15

DESSERTS - all priced at £14.50

Gary Rhodes Bread and Butter Pudding
chocolate ice cream

Paris Brest
yorkshire rhubarb, white chocolate ganache

Cox Apple Crumble Soufflé
calvados custard, braised apple ice cream

Pistachio Crème Brûlée
raspberry and rose petal jelly

Rum Savarin "Alaska"
mango and passion fruit chutney

Chocolate Orange Bar
cognac crème fraîche

RESERVE YOUR TABLE