

SUNDAY PARK ROOM MENU

SET MENU

TWO COURSES £60 | THREE COURSES £65

8 to 12 guests are required for exclusive use.

STARTERS

SOUP OF THE DAY VG

SMOKED SALMON Capers, crème fraîche, blinis

CHARCUTERIE SELECTION

Acorn-Fed 75% iberico ham, chorizo, saucisson, lomo, serrano, ham, pickles, sourdough

MAINS

SUNDAY ROAST

Traditional roast with classic roast potatoes, vegetables, Yorkshire pudding, homemade jus (supplement £5)

> ROSL FISH AND CHIPS Crushed peas, tartare sauce

DEDI AND CALICACE AND NAAC

CUMBERLAND SAUSAGE AND MASH mashed potato, red wine jus, caramelised onions

CURRY OF THE DAY

please ask your server for today's selection (vegetarian and fish option available)

DESSERTS

DARK CHOCOLATE MOUSSE

WARM APPLE TART AND CALVADOS CRÈME FRAICHE

CHEESE PLATTER

Roquefort, Selles-sur-cher, Brie de meaux, Comté, breads and crackers



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.