

SUNDAY À LA CARTE MENU

SUNDAY 12.00 - 21.00

STARTERS

SEAFOOD COCKTAIL	15
PORK AND GAME TERRINE EN CROÛTE	15
Cornichons and toasted sourdough	
SOUP OF THE DAY	12
Please ask our bar team for today's options (add artisan bread rolls with Netherend Farm salted butter for £3)	

MAINS

SUNDAY ROAST	40
Classic roast beef and potatoes with baby carrots, parsnips, buttered cabbage, Yorkshire pudding and red wine jus (Add a glass of House Claret for 51.5)	
CURRY OF THE DAY	25
Please ask our bar team for today's vegan, meat or fish option	
FISH OF THE DAY	23
Chips, mushy peas and tartare sauce	
CHEF'S SIGNATURE CHEESEBURGER	26
Patty of minced short rib and rump cap with melted Stichelton cheese, Lyonnaise onions, burger sauce, brioche bun and fries (served medium-rare)	

DESSERTS

CAKE OF THE DAY	5
Please ask our bar team for today's option	
DESSERT OF THE DAY	12
BRITISH CHEESE SELECTION	18
A selection of artisan cheeses served with quince jelly and biscuits (v)	



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.