



## Sample Sunday lunch menu

### Starters

#### Tomato (V)

Nutbourne tomato, tomato fondue, feta, gordal olives, watercress salad

#### Soup (V)

Jerusalem artichoke veloute, sourdough croutons, Jerusalem artichoke crisp, marigold oil

#### Squid

Crispy squid, confit garlic emulsion, spiced carrot puree, carrot & fennel seed salad

#### Pigeon

Wood pigeon, crispy onions, celeriac remoulade, celeriac puree, pigeon & chocolate sauce

### Mains

#### Pork belly porchetta

Duck fat roast potatoes, spring greens, maple roasted carrot, pancetta wrapped green beans, Yorkshire pudding, roast jus

#### Fish of the day

Samphire, purple sprouting broccoli, crushed Jersey royal potatoes, beurre blanc

#### Roast Sirloin of beef

Duck fat roast potatoes, spring greens, maple roasted carrot, pancetta wrapped green beans, Yorkshire pudding, roast jus

#### Celeriac (V)

Celeriac tarte fine, salt baked celeriac, wild garlic, smoked potato, morels, spring vegetables

## Desserts

### Egg custard tart

Gariguette strawberry, lemon thyme ice cream, yuzu gel

### Bourbon cremeux

Terre des sienne chocolate, mushroom caramel, popcorn, whiskey ice cream

### Banoffee souffle

Miso ice cream, brown butter crumble

### Cheese & fruit

Selection of English cheeses,

served with two homemade accompaniments and lavosh crackers

(£6 supplement)

Three-course £55 per person

## Coffee & petit fours

Cafetière £5.75

Cappuccino £5.75

Espresso 5.50

Double espresso £5.75

Café latte £5.50

Selection of teas £5.75

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.