



Bites

Rosemary & Garlic Marinated Olives — £5.00

Homemade Focaccia, Hummus, Black Olive Tapenade — £5.50

Crispy Whitebait, Harissa Mayonnaise — £6.50

Ham Hock Bonbons, Pineapple Chutney — £7.50

Sunday Lunch

2 Courses £32.50, 3 Courses £39.50

Starters

Carrot & Fennel Veloute, Lemon & Ricotta Tortellini

Crispy Beef Croquette, Homemade Kimchi, Anchovy Dressing

Tempura Mackerel, Asian Salad, Wasabi, Bonito

Confit Duck Leg Boudin, Duck Liver Parfait, Ham's Brambles, Brioche

Mains

Black Treacle Cured Beef Sirloin, Yorkshire Pudding

Fennel Cured Rack of Pork

Corn Fed Chicken Breast

All Roasts served with Duck Fat Roast Potatoes, Seasonal Vegetables & Traditional Gravy

Banker's Beer Battered Cod, Chips, Crushed Peas, Tartare Sauce

Portobello & Cep Mushroom Risotto, 63° Poached Egg, Parmesan Crisp, Picked Shimeji Mushrooms

Puddings

Choux au Craquelin, Cardamom Pastry Cream, Peach Compote & Sorbet

Vanilla Panna Cotta, Pineapple Gin, Roasted Pineapple, Doughnut Hole

Milk Chocolate Mousse, Salted Caramel, Peanut Palmier

Classic Affogato, Chocolate Brownie

Selection of Homemade Ice Cream & Sorbets

Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.