

Julie's Sunday lunch menu

Chestnut soup, yellow chanterelles, pumpkin and parmesan cheese

Cured sea bream tartare, pickled celery and cucumber, red cabbage, lovage dressing

Roast beetroot salad, Pearl Las cheese, pistachio and kale pesto

Grilled leek hearts, polonaise dressing, rye crisp, smoked mayonnaise

Buttermilk fried quail, white miso emulsion

Roast Cotswold white chicken, winter leaf, chipolatas, Yorkshire pudding and bread sauce

Roast sirloin of aged beef, Braised oxtail, horseradish cream, duck fat potatoes

Roast Suffolk pork, beluga lentils, roast parsnips, mille-feuille potatoes

Wild mushroom risotto, chestnut crisps, Spenwood cheese, smoked oil

Roast cod, salsify, ratte potatoes, bitter leaves, cockle, chicken butter

Vanilla rice pudding, slow cooked pink lady apples, biscoff ice cream

Lemon curd, lemon sorbet, fennel and coconut crumble

Dark chocolate and peanut delice, preserved cherry, vanilla ice cream

Selection of British cheeses

3 course - £39 p.p.

There is a discretionary 12.5% service charge added to your bill. Prices inclusive of VAT

Dishes may contain allergens, please speak to a member of staff if you have any dietary requirements.