



RESTAURANT . BAR . GRILL

SUNDAY LUNCH

STARTERS

Chicory, watercress, walnut & grape salad with wholegrain mustard & Agave dressing (n-s-w) (Vegan)

Baked Somerset goat cheese, roasted cherry tomatoes, pomegranate & fennel seeds (d-s-w) (v)

White onion velouté, chive oil drizzle, toasted croutons (d-s-w) (V)

Oxtail homemade Arancini, Heritage tomato & basil fondue (d-s-w)

Seared Scottish Scallops, spiced Moroccan red lentils & curry sauce, green apple & coriander salsa (c-d-w) (Supp. £3.95)

Cured Scottish Salmon, Virgin Mary sauce, celery, cucumber & dill (f-s)

Native char- grilled Octopus, chorizo & potato purée, Pimentón de Murcia Paprika dust (c-d-m-s-w) (Supp.5.95)

MAIN COURSES

Char-grilled cauliflower, smoked aubergine purée, crispy kale, dill scented oil & toasted seeds (s) (Vegan)

Homemade Pappardelle served with Woodland mushrooms ragoût (d-s-w) (v) (Add. Tuscan black truffle shavings for £4.95)

St. Austell Bay mussels, shallot & celery, white wine & garlic cream (d-m-s-w)

Roast Orpington chicken breast, bread sauce (d-s-w)

Roast Old Spot pork belly, apple sauce, crackling (d-s-w)

35 day aged Irish beef rump, horseradish & crème fraîche sauce (d-s-w)

(All roasts are served with Yorkshire puddings, roast potatoes & seasonal vegetables)

MADE FOR SHARING

28 days aged 500-600gr Châteaubriand, served with bone marrow, French beans, Dauphinois potatoes, green peppercorn sauce (for 2 people to share) (d-s-w)

Supp. £34.95

DESSERTS

Passion fruit & Mango Eton Mess, Szechuan pepper (d)

Selection of homemade Ice-Cream & sorbets (d-w)

Affogato - Madagascan vanilla Ice cream "drowned" in espresso coffee (d-s)

Chilled Coconut rice pudding, caramelised banana, crushed Bronte pistachio (Vegan) (n-s)

Artisan English cheese board, chilly jam & crackers (3 pcs) (d-s-w) (Supp. £5.95)

Baked cheesecake with mixed berry compote & Oreo crumbs (d-n-w)

1 MAIN COURSE FOR £16.50 2 COURSES FOR £19.50 3 COURSES FOR £23.50

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.
If you have any allergies, please notify your waiter prior to placing your order.

Allergens: w-wheat, d- dairy, s-sulphites, n-nuts, f- fish, c-crustacean, molluscs