



(v) suitable for vegetarians
(ve) suitable for vegans

SUNDAY

STARTERS

SOUP OF THE MOMENT (ve)

croutons, mixed cress, vegetable crisps

TRADITIONALLY SMOKED SCOTTISH SALMON

capers, shallots, lemon, brown bread and butter

£8 Supplement

CHICKEN LIVER PARFAIT

toasted sourdough, cherry compote, red currant, onion purée, mixed cress

CLASSIC PRAWN COCKTAIL

iceberg lettuce, Marie Rose sauce, lemon

TORCHED SOMERSET GOAT'S CHEESE MOUSSE (v)

fig, salted caramel, cress, croutons, black olive, Bramley apple with gin, apple purée

OMELETTE ARNOLD BENNETT

fluffy two egg omelette with creamy smoked haddock filling

MACERATED HEIRLOOM TOMATO SALAD (ve)

compressed watermelon, basil cress, oregano, herbal oil, thyme and elderflower dressing, Melba toast

MAINS

INDIVIDUAL BEEF WELLINGTON

tenderstem broccoli, braised Roscoff onion, Madeira sauce

£10 Supplement

PAN-FRIED COD WITH KING CRAB CLUSTERS

mussels, peas and wasabi velouté, rainbow cauliflower, samphire, oyster leaf

ENGLISH ASPARAGUS AND SPINACH RISOTTO (ve)

peas, Parmesan, baby onion, cress

RUMP OF ENGLISH LAMB

peas, baby carrots and turnips, black truffle potato mousseline, mint oil, pea shoots, Port sauce

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

carrots, parsnips, roast potatoes, braised red cabbage, Yorkshire pudding, roast gravy

ORCHARD FARM WEST COUNTRY PORK CUTLET

carrots, parsnips, roast potatoes, braised red cabbage, Yorkshire pudding, apple purée and vanilla, red wine jus

BEETROOT WELLINGTON (v)

green mashed potato, carrot, parsnip, tenderstem broccoli, peppercorn beurre blanc

2 courses £40

3 courses £45

Jean-Didier Gouges, Head Chef

Prices include VAT. An optional 12.5% service charge will be applied, all of which will be shared between the team.

We carefully prepare all orders, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.



(v) suitable for vegetarians
(ve) suitable for vegans

SUNDAY

DESSERTS

STRAWBERRY ETON MESS WITH HIBISCUS

meringue, whipped cream, English strawberries

CLASSIC CRÈME BRÛLÉE

shortbread biscuit

STICKY TOFFEE PUDDING

toffee sauce, clotted ice cream

APPLE CRUMBLE TART

apple and mint crème Anglaise

CHOCOLATE INDULGENCE (ve)

chocolate mousse, cocoa cake

BRITISH CHEESES

a selection of four cheeses served with celery, apricot butter, pear and apple chutney

£8 Supplement

TEA AND COFFEE

COFFEE

freshly filtered, cappuccino, latte, espresso

£4.50

SPECIALITY TEA

Ceylon, earl grey, peppermint, chamomile

£4.50

LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Cognac

£10.50

Jean-Didier Gouges, Head Chef

Prices include VAT. An optional 12.5% service charge will be applied, all of which will be shared between the team. We carefully prepare all orders, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.