



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

SUNDAY

STARTERS

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

TRADITIONALLY SMOKED SCOTTISH SALMON

capers, shallots, lemon, brown bread and butter

£8 Supplement

POTTED SHRIMPS

lemon, butter, grilled sourdough

FISH CAKE

mushroom and capers sauce, gherkins, tarragon

TOFU AND PEAS PANNACOTTA (ve)

broad beans, celery, pickled courgette, cress, peas

MACERATED HEIRLOOM TOMATO SALAD (ve)

watermelon, herb oil, thyme and elderflower dressing, croutons

MAINS

CHILEAN SEABASS

citrus mash, heritage carrot, brown shrimps and capers beurre noisette

SEAFOOD PASTA

calamari, prawns, mussels, cherry tomato, chilli

ROAST LEG OF ENGLISH LAMB

carrots, parsnips, roast potatoes, cabbage, roast gravy

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

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

ORCHARD FARM WEST COUNTRY PORK CUTLET

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

SAFFRON RISOTTO (ve)

sweetcorn, grilled corn, basil cress, vegan cheese, crispy sage

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.



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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
Americano, cappuccino, latte, espresso
£4.50

SPECIALITY TEA
English breakfast, earl grey, peppermint, chamomile
£4.50

LIQUEUR COFFEE
Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Cognac
£10.50

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