



(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

#### CRISPY OYSTER

takoyaki, quinoa salad, black truffle mayonnaise,  
cucumber, sesame dressing, miso foam

#### BLUE CHEESE MOUSSE

walnuts, apple purée, honey dressing, chicory, tuile, grilled sourdough

#### PÂTÉ EN CROÛTE

onion marmalade, piccalilli purée

#### ROASTED CAULIFLOWER (ve)

crispy vegetables, turmeric and cumin rice ball,  
cauliflower velouté with garam masala, curry pea purée

### MAINS

#### PAN-FRIED SEABASS

mash potato, roast vegetables, tenderstem broccoli, hollandaise

#### 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

#### RISOTTO (v)

butternut squash, sage, mint

#### WOOD MUSHROOM (ve)

seasonal vegetables, Parisian butternut squash, cauliflower purée

**3 courses £45**

2 courses £40

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.