

The Dining Room

Cocktails

Pink Lady Tanqueray Gin, Apple, Grenadine	14
Melon-Tini Belvedere, Melon, Cucumber, Elderflower	14
Jammie Rhubarb Rhubarb Gin, Raspberry Jam, Lemon, Sugar	14
Cherry Blossom Disaronno, Chambord, Cherry, Cranberry, Lime	14

Champagne 125ml

Prosecco, D.O.C 7.95	
Taittinger, Brut Réserve N.V.	14
Taittinger, Nocturne Sec N.V.	14
Taittinger, Préstige Rosé N.V.	16

White Wine 175ml

Pinot Grigio, Tre Fili, Italy	7
Chenin Blanc, Kleine Zalze, South Africa	7.50
Gewurztraminer, New Zealand	8
Sauvignon Blanc, New Zealand	9
Chardonnay, Louis Jadot, Burgundy, France 2014	9

Red Wine 175ml

Benchmark Shiraz, South Australia, 2017	7
Merlot, 1870 Errazuriz, Chile, 2015	8
Festivo Malbec, Vista Flores, Argentina, 2016	8.50
Rioja Crianza, Vina Real, Spain 2015	8.50
Pinot Noir, Louis Jadot, Burgundy, 2015	9

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Sunday Lunch Menu

Starters

Ham Hock

Pressed Ham Hock Terrine – Pease Pudding

Beetroots

Baked Beetroots – Goat Curd – Pickled Walnut

Salmon

Salmon Fishcakes – Tartar Sauce – Watercress

Soup

Roasted Tomato Soup – Grilled Ciabatta

Mains

Beef

Roasted Sirloin of Beef – Yorkshire Pudding – Roast Gravy

Chicken

Roast Free Range Chicken – Herb Stuffing – Yorkshire Pudding –
Roast Gravy

Bream

Grilled North Sea Red Bream – Samphire – Sharp's Express Potatoes

Risotto

Risotto – Wild Mushrooms – Broad Beans

Desserts

Tart

Lemon Tart – Scottish Raspberries

Brownie

Chocolate Panna Cotta – Hazelnuts – Stout Ice Cream

Crème Brulee

Crème Brulee – All Butter Shortbread

Cheese

British Cheese – Chutney – Biscuits