

Sunday Lunch

Apéritif Dark 'n' Stormy £14.00 ~ Old Fashioned £13.00

Snacks Welsh Rarebit £6.50 ~ Hummus & Pita £6.00 ~ Scotch Egg £5.25

Starters

Cornish Fish Soup, Rouille, Gruyere, Croutons £14.00 Salad of Kentish Nectarine, Parma Ham & Burrata, Olive Oil £15.00 Heritage Tomato & Goats Cheese Tart, Frisée, Toasted Walnuts, Basil £14.00 Lasagne of Wild Rabbit, Wood Blewits, Chervil £17.00 Chicken Liver & Duck Parfait, Fig Chutney, Toasted Brioche £16.00

Main Courses

Tagliolini of Wild Mushrooms, Courgettes, Cherry Tomatoes, Parmesan Cream £24.00 Roast Scottish Halibut, Crisp Prawn, New Potatoes, Samphire, Caviar & Chive Beurre Blanc £38.00 Roast Cornish Cod, Creamed Potatoes, Courgettes, Baked Tomato, Gremolata, Olive Oil £36.00 Peppered Fillet of Wild Venison, Creamed Spinach, Celeriac Puree, Mash Potato, Sauce Poivrade £38.00 Roast Sirloin of Hereford Beef, Yorkshire Pudding, Horseradish Cream, Cauliflower Cheese, Gravy £38.00

Today's Specials

Gin Cured Scottish Salmon, Avocado Puree, Capers, Pickled Baby Onions, Mustard Leaf, Dill £16.00 Braised Hereford Beef & Mushroom Pie, Mashed Potato £30.00

Sides

Buttered Greens $\pounds 5.00 \sim$ Mash Potato $\pounds 5.50 \sim$ French Fries $\pounds 5.50$

Desserts

Elderflower Panna Cotta, Raspberries, Sablé Biscuit £12.00 White Chocolate & Greek Yoghurt Baked Alaska, Passionfruit £12.00 (Please allow 15 minutes cooking time) Chocolate Fondant, Toffee Sauce, Salted Caramel Ice Cream, Almond Biscuit £12.00 (Please allow 15 minutes cooking time) British Cheeses, Quince Paste, Biscuits £15.00 (Tunworth, Katherine, Pave Cobble, Wookey Hole Cheddar, Bath Blue)

Tea or Coffee with Petits Fours: $\pounds 4.50 \sim Mineral Water: \pounds 4$