

SUNDAY PARTY MENU

Homemade Seasonal Soup (g/pn/n/so/mi/e)
Grilled Flatbreads & Rosemary Oil

Hot Smoked Chalk Stream Trout & Caviar (g/m/f/pn/n/so/mi/m/su)
Pickled Cucumber, Carrots, Crème Fraîche

Creamed Burrata & Orange & Pine Nuts (g/pn/n/so/e/mi/se)
Parsley Pesto & Ruby Endive

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Roasted Hereford Beef (g/e/mi/c/su/pn/n/m/so)
Baby Watercress, Fresh Horseradish

Roasted Suckling Pig (g/e/mi/c/su/pn/n/mi/so)
Crispy Crackling & Spiced Apple Chutney

Corn-Fed Chicken (g/e/mi/c/su/sp/n/m/so)
Sage & Onion Stuffing, Bread Sauce

Prawn & Crab Pappardelle (g/cr/f/e/mi/c)
Steamed Samphire, Chilli & Lime

Vegan Nut Roast (pn/n/so/su/g)
Caramelised Shallots, Chestnuts & Mushrooms

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White Chocolate Panna Cotta (so/mi/se)
Passion Fruit & Candy Popcorn

Blackberry & Apple Crumble (e/mi)
Vanilla Custard

A Selection of Ice Creams & Sorbets (n/e/mi/pn/so)
from The Legendary Ice Cream Union

THREE COURSES FOR £35

OPTIONAL SERVICE CHARGE 12.5%

ALLERGENS

(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery/Celeriac | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so) Soya
(se) Sesame Seeds | (cr) Crustaceans | (mo) Molluscs | (su) Sulphur Dioxide | (pn) Peanuts

Please speak to our team about Allergens on our Menu and if you require any further information, please do not hesitate to ask. We are very grateful for any feedback. If we have not lived up to expectations, the Service Charge will be removed and every effort will be made to redeem ourselves.