



SUNDAY LUNCH MENU



OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.5 each

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each

Three oysters served baked with herb Butter Rockefeller Style 12

STARTERS



Leek and Potato Soup with Homemade Bread and Butter 10

Mushroom Parfait, Pickles and Toasted Sourdough 10

Dressed Beetroot with Goats Cheese, Herb Mousse and Grated Walnuts 12

Salmon Gravlax with Quail Eggs and a Honey Mustard Dressing 12

Butternut Squash Gnocchi with Parmesan Cream, Crispy Sage, and Pumpkin Seeds 11

Crab Tart, Kohlrabi Apple and Brown Crab Mayonnaise 13

MAIN COURSES



Roasted Rump of Beef from Dumfries, Scotland, Roast Gravy 24

Roast Leg of Lamb 24

Mixed Roast 27

All Of The Above Served With Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables and

Cauliflower Cheese

Bouillabaisse, Cod, Salmon Mussels, Saffron Potatoes 22

Miso Glazed Hispi Cabbage with Celeriac Puree, Jerusalem Artichoke and Wild Mushrooms 18

Herb Crusted Hake with Ham Hock and Potato Terrine with Rainbow Chard 23

All prices include VAT. Please note that a discretionary service charge of 12% will be added to your bill and 13% for tables over 5. Please make us aware of any dietary requirements, allergies or intolerances, we are happy to help and advise.



OUR MENU, YOUR WAY



SIDES

Buttered Greens 6.50

Triple Cooked Chips 6 .5

Cauliflower Cheese 6.5

Roast Potatoes 7



DESSERTS

Sunday Cheese, Chutneys, Crackers & Breads 9

(Some of our Cheeses are unpasteurized)

Warm Apple & Pecan Cake, Served with Creme Fraiche 10

Affogato, Homemade Vanilla Ice Cream, Amaretti Biscuit, Amaretto 11

Caramelized White Chocolate Fondant, Served with Salted Caramel Ice Cream 12

Brioche Bread & Butter Pudding, Brulee Crust & Clotted Cream 10