



Please note that each order requesting a change to the ingredients of any dish, as described in our menu will incur an additional charge of £2.50.

Bread basket & butter 2.80

STARTERS

Pea & asparagus soup with toasted almonds (v) (vg) 11.50

Carrot & fennel salad with puffed quinoa,
carrot & sea buckthorn sorbet, orange dressing
(v) (vg) (ngci) 12.00

Red tuna carpaccio,
endive, beetroot, Tokyo turnips, olives,
lemon & chive dressing (ngci) 14.00

Crab salad with hearts of palm,
avocado & radishes, wasabi dressing (ngci) 18.00

Goat's cheese soufflé & tomato coulis (15 mins) 17.00

SIDE DISHES 5.00

Tender stem broccoli (v) (vg) (ngci)
Sautéed spinach (v) (ngci)
Buttered carrots (v) (ngci)

New potatoes (v) (vg) (ngci)
Fries (v) (vg) (ngci)
Boulangère potatoes (ngci)

SUNDAY ROAST

Beef striploin & horseradish 31.50

West End Farm pork rack & apple sauce 29.00

Merrifield chicken & bread sauce 26.50

*All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach, buttered carrots & gravy*

MAIN COURSES

Artichokes barigoule, Swiss chard, panisses, vegetable barbajuans,
pine nut & sundried tomato dressing (v) (vg) 23.50

Plaice fillets meunière with spinach & new potatoes 29.00

Pan fried sea bass, ratatouille, panisses & basil sauce (ngci) 29.50

CHEESE & DESSERTS

Selection of 4 French & British artisan cheeses
with chutney & biscuits 17.00

Raspberry chocolate tart & raspberry sorbet (v) 12.50

Tropical fruit Pavlova & coconut ice cream (v) (ngci) 13.00

Blueberry macaron & Granny Smith apple sorbet (v) 12.50

Fresh strawberry medley, white chocolate & lemon cannoli,
strawberry sorbet (v) (vg) 12.00

Two scoops of dairy ice cream (v) (ngci) OR fruit sorbet (v) (vg) (ngci)
6.75

Coffee or tea & dark chocolate almond rocher 5.00 (v) (ngci)

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients.

Full allergen information is available upon request. Please ask a member of our Management team.

ALL PRICES ARE INCLUSIVE OF SERVICE & VAT AT THE CURRENT RATE