

Sunday Menu

13:00 – 17:30



STARTERS

14

Artisan Bread

basil aioli, beetroot hummus
marinated olives (for two)

16

Gazpacho

vine tomatoes, peppers,
cucumbers & olive oil

24

Salad of Hass Avocado & Mango

cherry tomatoes, cucumber &
lime dressing

25

Caesar Salad

romaine lettuce, aged parmesan,
croutons, cantabria 00 anchovies
& caesar dressing

42

Jamón Ibérico

crystal bread, fresh tomato

24

Crispy Duck & Watercress Salad

oriental dressing, mixed
vegetables, sesame & soy dressing

23

Burrata

local tomatoes, basil &
can rich olive oil

22

Prawn Salad

mango, avocado,
marie-rose sauce, crispy bacon

MAINS

36

ROAST SIRLOIN

creamed horseradish
(cooked medium rare)

32

PORK BELLY

apple sauce

32

ROAST CORN-FED CHICKEN

cranberry sauce

30

WELLINGTON

squash, spinach, mushroom
& goats cheese

28

VEGAN

roast celeriac, artichoke,
cauliflower with sage & onion stuffing,
lentil gravy

All served with a Yorkshire pudding, roast potatoes,
cauliflower cheese, mixed greens, roast carrots &
parsnips with agave syrup & gravy

DESSERTS

14

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

14

Chocolate Mousse

red fruits & granola

12

Rum Baba

vanilla cream & red fruits

14

Profiteroles

grand marnier & warm
chocolate sauce

18

Selection of Small Pastries

homemade chocolates, macaroons &
gateaux opera (for two)

