



SAMPLE SUNDAY SET LUNCH MENU SAMPLE
2 Courses £31.50 3 Courses £41.00

SAVOURIES Balsamic, olive oil & focaccia 6.50 roasted beetroot hummus & crispbreads 5.50
roasted nuts 5.50 lemon & garlic olives 5.50 breads & butter 3.75

STARTERS ★

GREEN PEA, LEEK & WATERCRESS SOUP [V]
minted yoghurt, crisp shallots, seed bread

TALEGGIO CHEESE & SPRING ONION ARANCINI
oyster mushrooms, rocket, herb aioli

PRESSED SMOKED HAM HOCK & WALNUTS
kohlrabi, apple & mustard rémoulade

CHICKEN LIVER PÂTÉ
fig, rosemary & orange chutney, toasted brioche

CORNISH CRAB & GRAVADLAX SALMON ROULADE
citrus & fennel, apple gel, dark rye toast

MAINS ★

ASPARAGUS, BROAD BEAN & EDAMAME RISOTTO [V]
tarragon & pine nut pesto, Pecorino crisp

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS
Panko-crumbed fish of the day, crushed peas, tartare sauce

CHICKEN SUPRÊME & CRISP SKIN
glazed purple sprouting, herb-crushed potato, wholegrain mustard velouté

ROAST BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING
roast potatoes, seasonal vegetables, apple sauce

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING
roast potatoes, seasonal vegetables, horseradish sauce

SIDES herb-crushed potatoes 5.50 summer vegetable bowl 5.50 glazed purple sprouting 5.50
Parmesan & rocket salad 7.50

PUDDINGS ★

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

GILBEY'S LEMON TART, berry coulis, vanilla ice cream

DARK CHOCOLATE & HAZELNUT MILLE FEUILLE, green tea, mango gel, caramel tuile

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Westcombe Somerset aged Cheddar, unpast. cow **Brighton Blue**, past. cow **Sharpham Brie**, unpast. cow

*Prior to ordering, please inform us of any allergies or food intolerances as some dishes will contain allergens, nuts or traces of nuts.
We can provide detailed information but please note that dishes are prepared in our kitchen where all allergens are present.*

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.