



SUNDAY LUNCH

2 courses £55

3 courses £70

ANTIPASTI

Sicilian caponata salad, pickled golden raisins, pine nuts & basil

chilled almond & cucumber soup, grapes, dill

Cornish gilt head bream tartare, burnt chilli pickle, shallot, lemon

chicken liver pate, caper, balsamic, aged parmesan & toasted focaccia



PRIMI

risotto Milanese, aged parmesan, saffron & butter

parmesan gnocchi, fresh peas, Italian pine nuts, lemon & mint

cappelletti stuffed with a ragu of chicken & lardo, in a clear chicken broth

linguini, polpettini di carne, parmesan fonduta & pangrattato



SECONDI

roasted skate wing, brown butter, capers, lemon & parsley

steamed john dory, Ligurian seafood sauce, borlotti beans, garlic crostini

Quarr Cross roast chicken, traditional garnish

Glenarm Estate roast beef sirloin, traditional garnish

roast potatoes, seasonal greens & cauliflower cheese



DOLCE

tiramisu, sweet ricotta, coffee, mascarpone

bigne di San Giuseppe, Tahitian vanilla cream, chocolate & honey sauce

warm almond tart, apricot, crème fraiche & honey from the Lime Wood hives

New Forest strawberry jelly, milk ice cream

If you have dinner inclusive and choose to enjoy steak for two, a supplement of £30 applies.

We have added a voluntary donation to your bill to help us raise vital funds for a charity campaign we feel very strongly about – Hospitality Action. Through our shared love of food, we can support the vulnerable people in our industry and help them navigate through times of crises.

Registered charity no. 1047501

We add an optional 13.5% service charge, which is shared, in full across the whole team involved in creating your experience.

If something wasn't quite right, don't pay for it but do let us know what we could do better.