



SUNDAY LUNCH

2 courses £55

3 courses £70

ANTIPASTI

burrata, sweet & sour grapes, roasted hazelnuts, rocket

smoked Chalk Stream trout, crème fraiche, lemon, shallot & chives, buckwheat blini

potato & porcini soup, toasted English muffin, porcini butter, aged parmesan

veal & lardo di Colonnata terrine ‘en crosta’, shallot jam, crispy sage



PRIMI

gnocchi con parmigiano, taleggio fondue, & candied walnuts

risotto Milanese, saffron, aged parmesan, butter

agnolotti del plin, guinea fowl, lardo di Colonnata, burnt butter & sage

taglierini con polpettini di manzo, mini meatballs, parmesan cream



SECONDI

whole roasted lemon sole, Four Acre Farm sweetcorn & brown shrimp butter sauce

zuppa di pesce, seafood stew, toasted garlic bread, crab & beans

roasted Quarr Cross chicken, traditional garnish

Glenarm Estate sirloin & slow cooked short rib, traditional garnish

roast potatoes, seasonal greens & cauliflower cheese



DOLCE

tiramisu, sweet ricotta, coffee, mascarpone

Lustau ‘Emilin’, Moscatel, Sherry, Jerez, NV £10.00

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

Alta Alella ‘Dolc Mataro,’ Tiana, Spain, Mataro, 2021, £13.50

crostata di mamellata, Victoria plum jam tart, milk ice cream

Doisy Daene, Sauternes, France, 2009, £17.00

zabaglione, marsala sabayon, poached figs, savoiardi biscuit

Donnafugata ‘Ben Rye’, Passito di Pantelleria, Italy, 2022 £20

Please be aware that due to our products being made, served and displayed in an environment where allergens are present, this will result in a risk of cross contamination, therefore we cannot guarantee anything is ‘free from’.

If you are happy with the food and service a 13.5% gratuity is suggested which is shared, in full, with the whole team involved in creating your experience. If the service wasn’t up to scratch, don’t pay for it, (but do let us know what we could do better).