



Starters

Lobster Bisque

Squid ink

Smoked Ham Hock Terrine

Pickled autumn vegetables, Pommery Mustard seeds

Squash and Goat's Cheese Quiche

Pickled walnuts, watercress salad (v)

Main Courses

30 Day Aged British Rib of Beef

Carvery served with roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

Grilled Scottish Salmon

Keta caviar, lilliput capers, gherkins, hollandaise sauce, sea herbs

Homemade Potato Gnocchi

Wild mushrooms, Pecorino cheese (v)

Side Orders - £4.50

Sautéed or Creamed Spinach | Fine Beans

Charred Sprouting Broccoli | Triple Cooked Chips

Desserts

Peruvian Chocolate Mousse

Winter berries, confit quince, gingerbread

Traditional Baked Alaska

Vanilla and coffee ice cream, single malt whiskey

Sticky Toffee Pudding

Vanilla ice cream

Selection of British Artisan Cheese

Multi-seed and sourdough crackers, damson preserve,
raw honeycomb, fruits, roasted nuts

Sunday Lunch Menu - £56

Dishes marked with (v) are suitable for vegetarians