

SUNDAY LUNCH MENU

TO INDULGE

Glass Bruno Paillard Brut Première Cuvée NV £13
Glass Bruno Paillard Rosé Première Cuvée NV £18

TO START

Ham hock terrine, pickled vegetables, honey & mustard gel
Wild mushroom risotto, beetroot, blue cheese, pear
Celeriac, pickled celery, pine nut, truffle, apple jam
Jerusalem artichoke soup, sourdough croutons, herb oil

TO FOLLOW

Roast sirloin of Hertfordshire beef, Yorkshire pudding, horseradish cream. (*£6.50 Supplement*)

Roast loin of pork, crackling, apple sauce

All roasts served with roast potatoes, seasonal vegetables & cauliflower cheese.

Pan fried salmon, crab crushed new potatoes, semi dried tomatoes, baby leek, lobster bisque.

Basil infused burrata, paella quinoa, roquito peppers, avocado, spiced kale

ON THE SIDE

£5 Seasonal vegetables | £5 Duck fat roast potatoes

TO FINISH

Baked cheesecake with berry compote & honeycomb ice cream

Chocolate & ginger mousse, salted caramel, champagne sorbet

Raspberry crème brûlée, vanilla shortbread

Artisan cheese, grapes, quince jelly, crackers.

Selection of ice creams & sorbet

Three Courses £42.50

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day.

A discretionary service charge of 12.5% will be added to your final bill.