



Sunday Brunch

3 courses £35

Starters

Butternut squash soup with Cashel Blue cheese toasts

Maple roasted autumn vegetable salad with goat's curd, super seeds and balsamic dressing

Smoked salmon and heritage scrambled eggs on avocado toast

Mini egg Benedict, Royale or Florentine with hollandaise and dressed herb salad Parma ham with winter leaf salad and poached quince

Main Course

Aged Hereford beef sirloin, Yorkshire pudding and horseradish

Slow roasted lamb shoulder, mint jelly

Roasted corn-fed chicken with sage, chestnut and onion stuffing

(All served with a selection of seasonal vegetables, duck fat roasties and jus)

Roasted wild sea bass with braised fennel, samphire and Jerusalem artichokes

Wild mushroom Wellington

Desserts

Croissant bread and butter pudding

Red wine poached pear with yoghurt sorbet

Apple tarte tatin with vanilla ice cream

Coffee and chocolate éclair with salted caramel ice cream

*If you have any allergies or intolerances please ask a member of staff for further information.
A discretionary 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT*



Children's Sunday Brunch

2 course £16.50

Roasted corn-fed chicken, beef sirloin or wild mushroom Wellington

Penne pasta with tomato sauce and grated parmesan

Plaice goujons with crushed peas and chunky chips

Mini burger and fries

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Selection of ice creams

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