

Sunday Menu

Starters

Pork Shoulder Croquette with Nduja Mayonnaise and Pickled Shallot.
Butternut Squash Tartlet with Smoked Ricotta and Pumpkin Seeds.
North Sea Hake with Pickled Cucumber and Seaweed Beurre Blanc

Mains

40 day Dry Aged Roast Dunwood Farm Sirloin of Beef
Ballontine of Roast Cotswold White Chicken
Cornish Cod with Vadouvan Curry Sauce and Sea Herbs
Maida Vale Cheese & Caramelised Onion Pithivier

**All Roasts come with Garlic Honey Glazed Carrot, Yorkshire Pudding,
Buttered Greens, Beef Fat Roast Potatoes with Rosemary Salt
Roasted Cauliflower Cheese with Parmesan Crumb and Chives*

Puddings

Apple Tart with Miso Caramel and Malted Ice Cream
Sticky Toffee Pudding with Pedro Ximenez and Vanilla Ice Cream
UK Cheese Plate with Sourdough Crackers and Chutney.

2 Courses £42

3 Courses £52