

## • STARTERS •

### Pressed Chicken & Leek Terrine

Balsamic pickled grapes, piccalilli, brioche

### Soft Boiled Scotch Egg

Gloucester Old Spot pork spiced with pimenton paprika, radish, plum ketchup

### Celeriac Soup [VG]

Brussels sprout, crispy capers

### Heritage Rainbow Carrots [V]

Endives, feta, Richmond honey dressing



## Sunday Roast

Two courses - £21

Three courses - £26



## • ROASTS •

A choice of roasts, all served with triple cooked potatoes, honey glazed carrots & parsnips, Yorkshire pudding & bottomless gravy

### Slow Roast Sirloin of Surrey Farms Aged Beef

Crispy brisket, bourbon glazed short rib

### Garlic & herb roast chicken

Golden raisins & hazelnuts, bread sauce

### Mushroom, lentil & nut roast wellington [V]

Sweet potato emulsion

## • MAINS •

### Line caught Seabass

Fennel remoulade, cured tomatoes, candied lemon, black olives

### Baked Ratatouille [VG]

Tomato reduction, basil essence

### Market Fish & Chips

London battered fish, triple cooked chips, mushy peas

[VG] Vegan [V] Vegetarian

## • SIDES •

Wilted kale & spinach, onion crumb [VG] 4

Smoked garlic mash [VG] 4

Salad leaves, cherry tomato, 4

cucumber, radish [VG]

Cauliflower cheese bake [V] 4

Rosemary fries [VG] 5

Natural honey roasted carrots & 5

parsnips [VG]

## • DESSERTS •

### Pink Gin Panna Cotta [V]

Rhubarb, grapefruit, basil

### Bourbon Vanilla Secret

Broken meringue, iced poppy flower

### Apple Crumble Tart [VG]

Wild berry sorbet, walnut

### Ice Cream Sundae

Salted caramel popcorn, chocolate brownie, meringue

A discretionary 12.5% service charge will be added and entirely shared between all the staff.

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients used, please ask your server.

