
SUNDAY MENU

COCKTAILS & MOCKTAILS

- Love Potion 10.5
- Bloody Mary 10.5
- Clover Club 13
- Virgin Mojito 7.5
- Virgin Seedlip Bramble 9.5

FOR THE TABLE

- Marinated olives (gf, ve)
- Spiced mixed nuts (gf, ve)
- Beetroot crisps (gf, ve)
4.00 each

Two courses 29.5 | Three courses 32.5

STARTERS

- Red garden Beetroot tartar, horseradish cream (gf, v)
- Chilled garden pea and mint soup, ricotta (gf, v)
- London burrata and heritage tomato, basil, balsamic glaze
- King prawn cocktail, avocado (gf)

MAIN COURSES

- Polenta with green summer vegetables, gremolata (gf, ve)
- Roast Cornish hake, aubergine, tomatoes and sauce vierge (gf)

ROASTS

- Scottish beef sirloin, seasonal vegetables, Yorkshire pudding and homemade gravy
- Rack of pork seasonal vegetables, Yorkshire pudding and homemade gravy
- Half a Kentish corn-fed chicken, seasonal vegetables, Yorkshire pudding and homemade gravy

PUDDINGS

- English strawberry Eton mess (gf, v)
- Treacle tart, whipped cream with lime (v)
- Pimm's jelly, candied cucumber, orange and fresh mint (gf, ve)
- Neal's Yard cheeses and crackers (v)