

SAMPLE SUNDAY LUNCH

Cream of parsnip and apple soup

Sesame crusted tuna, dressed Torbay crab, mouli

Smoked beef carpaccio, parmesan cream, textures of onion

Grilled fillet of mackerel, bulgar wheat, orange and fennel

Ham hock terrine, Oxford sauce, pickled vegetables

Pan fried seabass, spinach puree, beignet of brandade

Pan roast cod fillet, choucroute, sea pursulane, white butter sauce

Roast loin of pork, quince puree, sage and onion stuffing, fondant potato

Traditional roast sirloin of beef, Yorkshire pudding, red wine gravy

Chump of lamb, tajine style spring roll, couscous

A selection of British and continental cheese with biscuits and plum chutney

Apple crumble cinnamon doughnut mascarpone ice cream

Quince parfait, roast baby pear, hazelnut, damson sorbet

Panna cotta, blackberries, green apple sorbet, granola

Chocolate sphere, griottes, pistachio ice cream

Three course Sunday luncheon £39.50

Espresso, Cappuccino, Cafetière or filter coffee and petit fours - £3.75

All of our prices are inclusive of VAT, service at your discretion

Most of the dishes on the menu can be changed to suit your dietary requirements

We try at all times to source local suppliers who use environmentally sound and where possible organic techniques.

Any game dishes may contain traces of lead shot. A vegetarian menu is always available

As far as we are aware none of our dishes contain any elements that have been genetically modified.

Please talk to a member of staff if you have any food allergies before ordering.

Although not containing nuts or flour some dishes may have traces.