



## *Sunday Lunch Menu*

### *Starters*

**Soup of the Day** (*see server for today's flavour*)

**Chicken and Leek Terrine** (M, Su, Ce)

onion and maple gel, pickled shimeji, asparagus, shallot and gherkin dressing

**Smoked Salmon John Ross** (F, M, Su)

salmon mousse, shallot, caper, lemon

**Honey Whipped Goat Cheese** (Su, M, G, Ce, N)

pickled kohlrabi, spring leaves, herb crumb, compressed celery, crystalised walnut

**Tomato and D.O.P. Buffalo Mozzarella Caprese** (M, Su)

baby basil, aged balsamic, olive oil

### *Main Courses*

**Pea and Truffle Risotto** (V, M, Su)

mascarpone, chive, parmesan

**Seared Plaice Fillet** (F, M, Su)

lime mash, spinach, sea purslane, caper and browned butter sauce

**Traditional Roast Berkshire Beef, Dry Aged 60 days** (G, M, C, E, Su, Ce)

Yorkshire pudding, horseradish, roasting garnish

**Orchard Farm Belly Pork, Dry Aged 28 days** (M, Su, Ce, Mu)

traditional roasting garnish, roast apple purée, crackling

**Pan Roasted Corn Fed Chicken** (M, Ce, Su, G)

roasting garnish, jus



We support the British fishing industry and day boats who line catch beautiful native fish on our shores.



## *Desserts*

### **White Chocolate Tart** (M, E, G, So, Su)

grapefruit sorbet

### **Classic Eton Mess** (M, E)

kentish strawberry, strawberry coulis, vanilla chantilly, fennel pollen

### **Dark Chocolate Parfait** (M, E, So)

white chocolate soil, caramel ice cream

### **Ices**

selection of Paco jet ice creams & sorbets, fresh berries

### **Fine English Cheese** (M, G, Ce, Mu, Su, Se)

selection of fine English cheeses, Dorset crackers, grapes

*(£5 supplement)*

*Three Courses £46.00 inclusive of VAT*



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy  
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame So – soybeans  
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian \*can be adapted to gluten free