SUNDAY LUNCH MENU

2-courses £45.00 / 3-courses £60.00

WELCOME SNACK

OUR BREAD Hendo's butter

To Start...

COURGETTE FLOWER ricotta stuffed tempura courgette flower & courgette & basil broth

"HOT POCKET" smoked ham hock, Black Cow cheddar mousse, tomato chutney, Iberico ham

> BBQ CARROT RISOTTO fermented barley risotto, lardo & carrot top pesto



ROAST HIGHLAND WAGYU BEEF beef fat carrot, cauliflower cheese, roast potatoes, gravy & Yorkshire pudding

> NORTH SEA COD Hispi cabbage, Hasselback potatoes, nasturtium & wasabi sauce

AMALFI LEMON & RICOTTA DUMPLINGS braised fennel, broad beans, burnt lemon, sorrel beurre blanc



PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK

Alistair's perfect Sunday wine recommendations...

PINOT NOIR, LAWSONS DRY HILLS Glass 125ml - £9 / 250ml - £18 / Carafe 375ml - £25 / Bottle 750ml - £50

TOSCANA BIANCO SANGIOVESE Glass 125ml - £7 / 250ml - £14 / Carafe 375ml - £20 / Bottle 750ml - £40

To Finish...

AMALFI LEMON POSSET fennel pollen meringue & raspberry ice cream

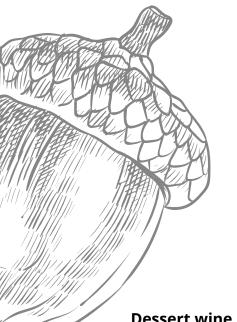
BULLION CHOCOLATE caramelised banana, chocolate crumb & banana Ice cream

PASSIONFRUIT MILLE-FEUILLE passionfruit cremeux, caramelised white chocolate, mango ice cream & compressed lychee



Riverside Cheeseboard...

(£20 supplement per board)
Tunworth, Quickes Vintage Cheddar, Dovedale Blue
& Golden Cross
with homemade crackers & our chutney



Port by the glass - 50ml

LBV, NIEPOORT 2018 - £12.00 with flavours of ripe plum, chocolate & aromatics

TAWNY, PORTO POCAS 10 YEAR - £9.00 with flavours of dried fruits & marzipan

TAWNY, PORTO POCAS 20 YEAR - £15.00 notes of toffee, caramel & nuts

Dessert wine by the glass - 100ml

Perfect to pair with cheese & dessert or to finish off your meal

QUADY ESSENSIA ORANGE MUSCAT - £12.00 Central Vineyards, USA - Subtle winter spice, lusciously sticky!

QUADY ELYSIUM BLACK MUSCAT - £15.00 Central Vineyards, USA - Alternative to port for any cheese or chocolate lovers!