

SUNDAY LUNCH MENU

12:00 - 17:00 Sunday only

Includes our bread & Hendo's butter

MAINS

SLOW ROAST HIGHLAND WAGYU BEEF

or

ROAST SHOULDER OF LAMB

Yorkshire pudding, beef fat roast potatoes, beef fat carrot, cauliflower cheese

CORNISH TURBOT (£4 supplement)

courgette & basil, potato gnocchi, tomato emulsion.

MUSHROOM WELLINGTON

king oyster, roast potatoes, carrots, gravy

SIDES

£5 each

ENGLISH CARROTS, CARAWAY & MAPLE

TENDER STEM BROCCOLI, BLACK GARLIC

TWO COURSES - £34

THREE COURSES - £42

*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*

STARTERS

JUNIPER CURED MACKEREL

gooseberry, elderflower & bergamot

SAN MARZANO SOUP

San Mazarno tomatoes, panzanella salad

CORONATION CHICKEN BALLOTINE

chervil & bitter leaves

CHEESE

RIVERSIDE CHEESEBOARD - £20.00

Miller's Damsel crackers, seasonal chutney & quince

DESSERTS

CASA LUKER NEVADO WHITE CHOCOLATE

sour cherry & brownie

ETON MESS

english strawberries

WHISKEY SOUR BABA

raspberry & sweet cicely ice cream