



SUNDAY LUNCH MENU

12:30 - 14:30 Sunday only

Includes our bread & Hendo's butter

MAINS

SLOW ROAST HIGHLAND WAGYU BEEF

Yorkshire pudding, beef fat roast potatoes & beef fat carrot

ISLE OF GIGHA HALIBUT

salt baked celeriac, spinach & wasabi beurre blanc

ROASTED SQUASH AGNOLOTTI

English truffle, king oyster mushroom & cavolo nero

SIDES

£5 each

Chive mash & crispy chicken skin

Parmesan Fries

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

SMOKED HAM HOCK TERRINE
piccalilli gel & toasted sourdough

COD FISHCAKE

Hand & Flowers curry sauce & pickled cucumber

FERMENTED BARLEY

pickled Roscoff onions, Old Winchester cheese & toasted pumpkin seeds mushrooms

CHEESE

RAFTERS CHEESEBOARD - £20.00

Miller's Damsel crackers, seasonal chutney & quince

DESSERTS

BULLION CHOCOLATE & WHISKY DELICE
chocolate brownie, mandarin & pine

STEAMED TREACLE SPONGE
vanilla custard & Clotted cream

SPICED PUMPKIN CAKE
cream cheese ice cream, hazelnut & coffee mousse

