

SUNDAY LUNCH MENU

12:00 - 18:00 Sunday only

Includes our bread & Hendo's butter

MAINS

SLOW ROAST HIGHLAND WAGYU BEEF

or

ROAST LEG OF DERBYSHIRE LAMB

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

NORTH SEA COD

Isle of Wight tomatoes, sauce vierge

POTATO GNOCCHI

wild garlic, English asparagus, confit egg yolk and truffle

SIDES

£5 each

ENGLISH CARROTS, CARAWAY & MAPLE

RATTE NEW POTATOES, DIJON MUSTARD & DILL

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

LOCH DUART SALMON MI-CUIT
horseradish cream, beetroot

GARDEN PEA SOUP
poached Arlington white egg,
fresh peas & broad beans

PACKINGTON CHICKEN & HERB TERRINE
chervil mayonnaise, curried apricot puree

CHEESE

RIVERSIDE CHEESEBOARD - £20.00
Miller's Damsel crackers, seasonal chutney & quince

DESSERTS

"ETON MESS"
Gariguettes strawberries

CINNAMON DOUGHNUT
apple compote, caramelised apple ice cream

BULLION CHOCOLATE 'AFTER EIGHT'
mint ice cream, chocolate aero