

SUNDAY LUNCH MENU

12:00 - 18:00 Sunday only

Includes our bread & Hendo's butter

MAINS

SLOW ROAST HIGHLAND WAGYU BEEF

or

ROAST PACKINGTON CHICKEN

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

WILD SEA BASS

"nicoise salad"

POTATO GNOCCHI

wild garlic, English asparagus, confit egg yolk

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 & TORCHED MACKEREL
pickled cucumber, buttermilk whey & horseradish

AJO BLANCO

compressed melon & grape

CONFIT DUCK LEG PATE EN CROUTE

duck liver & spiced cherry chutney

CHEESE

RIVERSIDE CHEESEBOARD - £20.00

Miller's Damsel crackers, seasonal chutney & quince

DESSERTS

TIRAMISU

WHITE CHOCOLATE CHEESECAKE

English strawberries & lemon verbena ice cream

WHISKEY SOUR BABA

raspberries, coconut sauce & sweet cicely ice cream