

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 & mussel chowder

SUMAC SPICED BUTTERNUT SQUASH

cous cous, courgette fritter, saffron yoghurt & tagine
sauce

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 sable, mandarin & pine

BAKED CARAMEL TART

apple sorbet, Calvados apples

SPICED PUMPKIN CAKE

cream cheese ice cream, hazelnut & coffee
mousse