




SUNDAY LUNCH

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

£38 per person

Sunday Sour	Tequila, Pineapple, Lime, Soda, Egg White	£12	
For the table	Cured Bream, Peas, Radishes, Dashi Spring Courgettes, Ricotta, Wild Garlic Gilchesters Porridge Sourdough, Cultured Cream House Cured Meat, Pickles		
The Feast	Choose one Roast Beef Rump, Gravy Wood Fired Pollock, Seaweed Butter Sauce Stuffed Globe Artichoke, Spinach Puree (V) Ricotta Dumplings, Spring Shoots Sauce (V) Aged Beef Porterhouse for Two, Gravy John Dory (for two) roasted on the Bone, Seaweed Butter Sauce	+£24 +£18	
All served with	Wood Oven Pink Fir Potatoes, Spring Vegetable Fricassee		
Something Sweet	Lemon & Poppyseed Sponge, Lemon Balm, Milk Ice Cream		

Allergens advice:

Please enquire with a member of our team if you require information about allergens in any of our menu items.

A discretionary service charge of 12.5% will be added to your bill.