



Sunday Lunch

12-4.30pm

2 Courses 25 / 3 Courses 29

Pre-Dinner

Vineyard Negroni 9

Henners Gin, sweet vermouth, Campari

Bread and olives

Sour light rye, Lincolnshire Poacher butter 4

Gordal olives 4

Starters

Chicken liver pate with farmhouse chutney and toasted focaccia

Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds

Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts

Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice

Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice

Main Courses

Roast beef, carrot and swede mash, savoy cabbage, roast potatoes, Yorkshire pudding

Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce

Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks

Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing

Sides

Hand cut truffle and parmesan chips 4

Honey roasted purple carrots 4

Cauliflower cheese 5

Red wine braised cabbage 4

Extra gravy 1.5

Desserts

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce

Crème brûlée

Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce

Blackberry pavlova with Chantilly cream

Baron Bigod, Armagnac prunes, sourdough crackers

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirements, please speak with a member of the team who will be happy to assist.