

# sunday menu

Salt baked beetroot, lime sabayon, herb dumpling

Crispy poached egg, bricohe, braised chicory

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Pot roast cabbage, blue cheese, pickled pear,  
molasses walnut dressing, cabbage velouté

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Swede fondant, spiced lentils, pakchoi, apple and soy dressing

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Caramelised Golden Cross, pickled apple, caramelised radish,  
crispy celery  
[£8 Supplement]

or

Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

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Verjus baba, banana sorbet, marjoram, vanilla potato salad

Caramel tart, rhubarb sorbet, liquorice cream, popcorn

Three Courses - £35

# courses

Cauliflower tempura, cauliflower purée, bbq plum hoisin

Mushroom tortellini, swede espuma, mushroom ketchup

Pot roast cabbage, blue cheese, pickled pear, molasses,  
walnut dressing, cabbage velouté

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Caramelised Golden Cross, pickled apple, caramelised radish,  
crispy celery  
[£8 Supplement]

or

Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

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Vanilla crème brûlée, apple sorbet

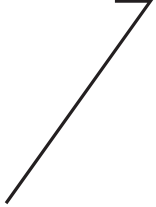
Chocolate marquis, milk and cookie ice cream,  
yoghurt chocolate tuille

Five Courses - £45

Wine Flight - £30

Drinks Flight - £30

Non Alcoholic Drinks Flight - £25



# courses

Mushroom tempura, mushroom cream, pesto

Sage arancini, edamame, sesame puree, wasabi

Pickled celeriac, soused fennel, roasted pear, walnut ice

Roasted jerusalem artichoke, preserved lemon

Pot roast white cabbage, herb crust, roasted shallot,  
roasted plum, cashew nut dressing

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Caramelised Golden Cross, pickled apple, caramelised radish,  
crispy celery  
[£8 Supplement]

or  
Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

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Apple pannacotta, apple sorbet, crumble, balsamic

Caramel tart, rhubarb sorbet, liquorice cream, popcorn

Seven Courses - £65  
Wine Flight - £42.50  
Drinks Flight - £40  
Non Alcoholic Drinks Flight - £35