



Sunday Lunch 2026

2-Courses £32 | 3-Courses £39

Soup of the Day (vo) (vgo) (gfo)

4 Herm Oysters (df) (gf)
Mignonette Dressing

Grilled Guernsey Octopus (gf)(dfo)

Piquillo Pepper Puree, Braised Baby Gem Lettuce, Sweet Potato Pickles, Bell Pepper and Passion Fruit

Mortadella Mousse (gf)
Corn Tartlet, Burrata Cream, Basil Oil and Pistachio

Baby Spinach & Berries Salad (df)(gf)

Fresh Berries, Avocado, Toasted Almonds, Honey Vinaigrette

Roast Sirloin of Beef (gfo)

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Purée, Roast Red Onion and Carrot, Jus **Additional:** Cauliflower Cheese £3

Cornfed Chicken Breast (gfo)

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Purée, Roast Red Onion and Carrot, Jus **Additional:** Cauliflower Cheese £3

Root Vegetable and Chestnut Stuffing Balls (v)

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Puree, Roast Red Onion and Carrot, Vegetable Jus **Additional:** Cauliflower Cheese £3

Moules & Clams (gfo)

Nduja & Cider Cream, Toast

Pan Fried Sea Bream

Brown Crab, Burnt Lemon Risotto, Kale

Tempura Vegetables

Sweet Chilli Dip, Basil Salad

Coconut and Passionfruit Eton Mess

Coconut Sorbet

Hazelnut Brownie

Vanilla Crème Pot, Hazelnut Brittle, Chocolate Raisins

Mini Cinnamon Doughnuts

Almond Ice Cream, Candied Almonds

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

Selection of Ice Creams/Sorbets (2 scoops) (gf) (dfo)

Side Orders

Skin On French Fries £5.80

Hand Cut Chips £5.80

Seasonal Greens £6.80

Greek Salad £5.30

Home Baked Bread £4.20

For tables of 8 or more, a discretionary 10% service charge will be added to the final bill.

Walk-ins very welcome.