

SUNDAY LUNCH MENU

Two Courses £53 | Three Courses £68

Butternut Squash & Orange Soup (V)
brioche & Old Winchester cheese croutons

Prawn Cocktail
avocado puree, bloody Mary mayo

Severn & Wye smoked salmon
crème fraîche, capers

Little Gem Leaves (V)
Dorset blue viney, Asian pear, walnuts

Smoked ham hock terrine
picked vegetables, lambs lettuce, piccalilli dressing

Donald Russell Dry Aged Roast Sirloin of Beef
red wine jus

English Rack of pork
Bramley apple sauce & crackling

Creedy Carver chicken
confit leg, bread sauce

Roast Loch Duart Salmon
citrus & caviar butter sauce

Miso-Glazed Roast Aubergine (V)
Pilpelchuma hummus, wild roquette

All above served with Yorkshire puddings, roast potatoes, cauliflower cheese,
braised red cabbage & French beans

Estate Apple & Golden Raisin Crumble
English custard

Pear Cannelloni (V)
brandy snap, raspberry & vanilla

Chocolate & Cranberry Fondant
mascarpone & orange ripple ice cream

Sticky Toffee Date Pudding
toffee sauce vanilla ice cream

Selection of Ice Creams & Sorbets

Selection of 4 English Cheese with Fruit Toasts, red grapes, celery,
estate honey and green tomato chutney
(Supplement £8)



(V) - Vegetarian

Scan here or ask a member of the team for food allergen information. Should you have any dietary requirements or allergies, please notify one of the team members before ordering.

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.