

Sample Sunday lunch menu

£39 per guest for three courses

£30 per guest for two courses

BEGIN

Celeriac and brown butter velouté, shiitake, bay leaf

Seabass crudo, fermented tomato dressing, lovage aioli

Crispy lamb, black garlic, crème fraîche, anchovy, purslane

Mushroom arancini, truffle, Old Winchester

FOLLOW

Day boat fish, citrus butter beans, cabbage, green sauce, coastal herbs

Onion tatin, Madeira, celery, walnut, Bath Blue

Primrose herd pork, clapshot, red cabbage, greens, cauliflower cheese,
roast potatoes, Yorkshire pudding

Côte de bœuf, clapshot, red cabbage, greens, cauliflower cheese, roast
potatoes, Yorkshire pudding

£ 20 per person supplement

FINISH

Honey parfait, pear, thyme

Walnut cake, mascarpone, fig, Madeira

72% Chocolate, raspberry, pistachio

Three cheeses, pickled walnut, quince, fig & almond, water cracker

Six cheeses £10 supplement

Please inform our team of any food allergies or dietary requirements. A 12.5% discretionary service charge will be added to your bill.