



Sunday Lunch

Starters

Soup of the Day (*see server for today's flavour*)

Honey Whipped Goat's Cheese (*Ce, G, M, N, Su, V*)
Herb crumb, beetroot, candied walnut, compressed celery

Pork Pressing (*E, G, M, Mu, Su*)
Pickled shimeji, apple puree, crackling, deep-fried bocconcini

Smoked Salmon John Ross (*F, M, Su*)
Lemon, caper, shallot, pea shoots, smoked salmon mousse

Freshly Steamed Mussels (*M, Mo, Su*)
Champagne, garlic cream sauce, lemon, malted sourdough

Main Courses

Traditional Roast Berkshire Beef, Dry Aged 60 days (*E, G, Ce, M, Su*)
Yorkshire pudding, horseradish, roasting garnish

Orchard Belly Pork, Dry Aged 28 days (*Ce, M, Mu, Su*)
Traditional roasting garnish, roast apple purée, crackling

Breast of Corn-fed Chicken (*Ce, G, M, Su*)
Traditional roasting garnish, brioche purée, morel cream sauce

Fillet of Hake (*F, M, Su*)
Lime brandade, caviar sauce, wilted greens, orange poached fennel

Linguini (*E, G, M, Su, V*)
Fresh egg pasta, dolcelatte cream sauce, courgette, basil



We support the British fishing industry and day boats who line catch beautiful native fish on our shores.



Desserts

White Chocolate Tart (E, G, M, N, So)

Chocolate soil, milk chocolate ganache, mango sorbet

Strawberry and Vanilla Mousse (E, G, M, So)

Fresh strawberry, lemon curd, strawberry sorbet

Vanilla and Yogurt Panna Cotta (E, M, So)

Passionfruit jelly, meringue

Ices

selection of pacojet ice creams and sorbets churned daily

(please ask your server for today's selection)

Fine English Cheeses (Ce, G, M, Mu, Se, Su)

Dorset crackers, onion chutney, quince, fresh grapes

Three Courses £56.00 inclusive of VAT



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens

***Ce - Celery C - Crustaceans E - Egg F - Fish G - Cereals containing Gluten L - Lupin M - Milk & Dairy
Mo - Molluscs Mu - Mustard N - Tree nuts P - Peanuts Se - Sesame So - Soybeans
Su - Sulphur dioxide & Sulphites V - Vegetarian Plant Based - PB***