



Sunday Luncheon

Starters

Soup of the Day

(please ask server for today's flavour)

Potted Brown Shrimp (M, G, Su, Cru, F, Mus)

freshwater prawns, baby melba, herb butter

Pork Pressing (M, G, Su)

apple puree, sourdough crisp, poached pear

Kedgeree (M, F, Su, E)

poached haddock, curry and raisin rice, poached hens egg

Feta Panna Cotta (V, M, Su, G)

marinated tomatoes, cherry tomato and paprika puree, basil oil, Nordic crisp

Main Courses

Fillet of Salmon (M, F, Su)

pan fried potatoes, tender stem broccoli, spinach, garlic cream sauce

Pea and Mint Risotto (V, M, Su)

mascarpone, fresh herbs, parmesan

Traditional Roast Berkshire Beef, Dry Aged 60 days (G, M, C, E, Su)

yorkshire pudding, horseradish, roasting garnish

Orchard Loin of Pork, Dry Aged 28 days (M, Su, Ce, Mu)

traditional roasting garnish, roast apple purée, crackling

Pan Roasted Duck breast (M, G, Su)

roasting garnish, thyme jus

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



Desserts

Dark chocolate semifreddo (G, E, M)
torched meringue, dressed raspberry

Elderflower Custard Tart (M, E, G)
fresh Kentish strawberries, wild strawberry sorbet

White Chocolate Crème Brulee (M, E)
mango sorbet, honeycomb

Ices

selection of pacojet ice creams and sorbets churned daily
please ask your server for today's selection

Fine English cheese (M, E, G, Ce, Mu, Se)
dorset crackers, onion chutney, quince, fresh grapes

Three Courses £42.00 inclusive of VAT

A discretionary 10% 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 Sh - shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian *can be adapted to gluten free