

The Dining Room

Sunday Lunch

SOUP & APPETIZERS

Pea & Mint Soup

Poached Duck Egg on Brioche Toast, Creamed Wild Mushrooms

Ham Hock Terrine, Pickles , Salad

BIG PLATES

Pan Roast Fillet Of Seabass

Crunchy Slaw, Crushed New Potatoes, Lemon, Olive Oil

ROASTS

Pork Belly Roast

Served with trimmings

Dry Aged Oxfordshire Beef

Served with trimmings

Carrot & Cashew Roast

Tahini, Spiced Yogurt

Served with trimmings

(Trimmings)

Braised Red Cabbage, Broccoli, Heritage carrots, Cauliflower Cheese,
Roast potatoes, Yorkshire Puddings, Cranberry & thyme Stuffing & Gravy

DESSERTS

Artisan Cheese Board

Meyer Lemon Tart

Clotted Cream

Mixed Berry Cheesecake

3 COURSES -

3 COURSES -

All prices are inclusive of vat at current rate.
A discretionary service charge of 10% will be added to the bill.
If you have any intolerance or food allergy please notify your waiter.