



*Sunday Dinner Set Menu  
Three courses £40  
with a glass of Nyetimber Rosé*

*PARFAIT*

*chicken liver, Port shallots, toasted brioche*

*SALMON*

*gravadlax cured salmon, avocado purée, cucumber salad*

*KALE SALAD VG*

*grilled kale, cumin spiced carrots, coconut yoghurt, carrot crisps*

*LYONNAISE*

*Burford Brown egg, smoked lardons, croutons, frisée, mustard dressing*

*TUNA*

*yellow fin tuna tartare, confit tomato, cucumber, avocado, lemon & chilli oil  
5.00 supplement*

*BAVETTE*

*230g beef bavette, red chimichurri, rocket*

*PLAICE*

*whole Cornish plaice, sauce Grenobloise*

*CAULIFLOWER VG*

*grilled spiced cauliflower steak, Romanesco, chive, raisin & caper dressing*

*KIEV*

*Somerset free range chicken breast, Burgundian snails, wild mushrooms, parsley purée*

*OCTOPUS*

*grilled, courgette, aubergine caviar, olive oil, confit tomato, caper & shallot dressing  
5.00 supplement*

*Pommes frites 5 | Pomme mousseline | Green beans 5 | Mushrooms 6 | Cabbage 5 | Tomato 5*

*CHILLED RICE*

*plum marmalade, candied macadamia nuts*

*CUSTARD TART*

*nutmeg, shortcrust pastry, salted caramel ice cream*

*FIG VG*

*Sauternes, croquant, almond ice cream*

*CHOCOLATE*

*tart, whisky fruits, nuts & spice*

*SELECTION OF 3 CHEESES*

*tomato & cherry chutney, homemade crackers  
5.00 supplement*

**VG** Vegan

Available every Sunday from 17:00 – 20:00.

If you have any allergies or food intolerances please do advise your waiter.

20% VAT included. A 12.5% discretionary service charge will be added to your bill.