



SUNDAY LUNCH

The feeling of friendship is like that of being comfortably filled with roast beef; love, like being enlivened with champagne.

Samuel Johnson

Cauliflower Popcorn £8
Teriyaki, Soy & Sesame

House Sourdough £6
Lightly Salted Cultured Butter

Tamworth Pork Chipolatas £8
Maple & Mustard Glaze

Three Maldon Rock Oysters £15
Shallot Vinegar & Lemon

Bloody Mary £13
Vodka, Tomato Juice, Spice Mix, Lemon Juice

Camparinio £8
Cranberry, Pineapple, Lime, Elderflower (0%)



Sunday Roasts

Rare Breed Roast Pork Belly £20

or

Slow Roasted Beef £24

Served with Yorkshire Pudding, Duck Fat Roasties, Roasted Root Veg, Greens, Red Cabbage & Jus

Slow Cooked Hampshire Venison Ragu £20
Pappardelle Pasta, Old Winchester Cheese

Pan Fried Chalk Stream Trout £24
Chargrilled Aubergine, Pepper Confit, Flaked Almonds

Roasted Jerusalem Artichoke Risotto £22
Pickled Mushrooms, Truffle Chantilly

Black Pepper Crusted Chateaubriand for Two £110
Koffman Fries Tossed in Parmesan & Italian Truffle, Fine Green Beans & Peppercorn Sauce

Soup of the Day £8
Changes with the Seasons and the Weather

Creamy Italian Burrata £12
Heritage Beetroot & Toasted Hazelnuts

Maple Cured Salmon £14
Black Pepper, Horseradish, Soda Bread Wafers

Smoked Duck Salad £15
Pomegranate, Crispy Onions, Honey Dressing

48 Day Aged Beef Tartare £16
Egg Yolk Jam, Worcestershire Sauce, Sourdough

Crudo of Sustainable Seabass £14
British Samphire, New Season Blood Orange, Olive Oil



Something on the Side?

Cauli Cheese & Parmesan | Green Beans, Pine Nuts, Confit Shallots
Salted Fries | Roasted Root Veg | Thyme Roasted Potatoes | Rocket & Parmesan Salad

£6

Happenings

Prams & Pinot | Thursday 7th March

A Taste of India | Thursday 21st March

Balance & Believe Workshop | Wednesday 10th April

Cream Tea

A quintessentially English treat – homemade scones and jam, clotted cream, tea or coffee.

£9

add a glass of fizz for £9

SMALL
LUXURY
HOTELS
OF THE WORLD

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.