

SUNDAY MENU

Sunday 12pm until 8pm

Breads

Indulge in a selection of artisan breads, freshly baked and served with our favourite butters, dips and dressings.

Freshly baked ancient grain sourdough , marmite butter	*ve	5.5
Grilled flatbread , goats cheese and sumac whip, green figs, sumac onions, pumpkin seed dukkah	v	6.25
Rosemary and garlic focaccia , drizzled with extra virgin olive oil, beersamic dressing, rosemary pesto dip	*ve	6.25

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest with homegrown produce from British lands & shores.

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots, fresh mint <i>or upgrade to Crispy battered bang-bang tiger prawns 2.95</i>	ve gf gf	5.5
Oxford blue and endive salad , crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinaigrette	v gf	7.25
French onion soup , cheese crouton, crispy onion - <i>back by popular demand</i>	*gf	7.5
Whipped wild mushroom parfait , grilled sourdough, pickled Enoki mushrooms, Porcini crumb	ve *gf	7.5
Miso glazed crispy beef salad , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions	*ve	7.95
Dry aged English beef Scotch Egg , Clarence Court rich yolk egg, steak tartare dressing	*gf	8.5
Baked queen scallops , truffle mornay, charred leek, Parmesan crumb		8.95

Roasts

Served with a duck fat Yorkshire pudding, seasonal greens, braised red cabbage, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

Honey roast belly of English pork , cider apple sauce, crackling	*gf	16.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly	*gf	17.5
Ballotine of Norfolk chicken , Cotswold stuffing		18.5
Wild mushroom and lentil wellington served with confit new potatoes, seasonal greens, red cabbage, Yorkshire pudding	*ve	18.5
Dry aged rump cap of British beef , homemade horseradish cream	*gf	22.5
Dry aged sirloin of British beef , homemade horseradish cream	*gf	24.5

v = vegetarian ve = vegan gf = gluten free
*ve = can be adapted to vegan on request *gf = can be adapted to gluten free on request

From the Garden

William Reynolds began trading from a market stall in Hackney in 1945. Today, Reynolds are a hallmark of quality, delivering fresh fruit and vegetables to Britain's finest establishments.

Harissa roasted butternut squash , mixed ancient grains, pomegranate, garlic and thyme oil	ve	14.5
Roasted woodland mushroom risotto , Porcini crumb, rosemary pesto, freshly grated Parmesan <i>add grilled chorizo 2.95</i>	*ve gf	14.95
Plant based mushroom burger , smoked vegan cheese, spiced tomato chutney, skin on fries	ve	17.5

From the Land

Aubrey Allen share our commitment to celebrating the best of the British Isles, delivering exceptional cuts of 28 day dry-aged meat and hand selecting the top 1% of cuts the country has to offer.

Grosvenor Collection 28 day dry-aged chuck steak burger , house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup <i>add smoked Applewood cheese 1.00, add bone marrow melt 2.5</i>	*gf	16.5
Pork & 'nduja mafalde , 12 hour braised Suffolk pork shoulder ragu, fresh mafalde pasta, freshly grated Parmesan, smoked anchovy crumb		16.95
Slow braised ox cheek and brisket pot pie , aged British beef, all butter puff pastry lid, chicken and Madeira jus		17.5
Buttermilk Norfolk chicken burger , coronation slaw, house sauce, crispy onions, beef dripping skin on fries, mango chutney <i>add a crispy onion bhaji 1.5</i>	*gf	17.95

From the Sea

Our day boat fish comes from the world famous Brixham Fish Market. Sustainably sourced from British South Coast waters and delivered daily to our kitchens.

Scottish smoked salmon and prawn fishcake , poached Clarence Court rich yolk egg, lobster mornay, spiced seaweed crumb	gf	16.95
9oz crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	gf	18.5
Monkfish thermidor , rich lobster mornay, Parmesan crumb, sautéed potatoes	gf	18.5

Sides & Sauces

Star anise and beef fat roasted carrots, rosemary pesto	gf	3.5	Cauliflower cheese, mature cheddar and truffle sauce, Parmesan crumb	v	4.5
Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve gf	3.75	Roasted Hispi cabbage, miso emulsion, spiced seaweed crumb	v *gf	6.95
Rocket and Parmesan salad, beersamic dressing	v	4.25	Chicken and madeira jus	gf	1.5
Colcannon mash, cavolo nero, spring onion, salted butter	v gf	4.25	New house recipe green pepper sauce	gf	2
Mulled wine braised red cabbage, spring onion, salted butter	v *gf	4.5	Extra crisp duck fat roast potatoes, available on request		
Triple cooked beef dripping chips, rosemary and thyme sea salt	gf	4.5	Extra beef dripping Yorkshire puddings, available on request		

Additional dietary and allergen information is available from the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.