



Sunday Lunch Sample Menu - June 2025

White Wine of the Moment - Cap-au-Sud, Francois Carillon, 2021 125ml - 9

Red Wine of the Moment - Cote De Nuits-Villages Rouge, 'La Robignotte' Gilles Jourdan, 2021 125ml - 15

Snacks

House Marinated Olives (v)(gf) - 5.5

Seeded White Sourdough & Wholemeal Sourdough,
whipped marmite butter & Thai basil, oyster sauce & green peppercorn houmous - 6.5

Porthilly Oysters,
passionfruit chimichurri or shallot vinegar or lemon & tabasco - 4.5 each

Small Plates

Northern Thai Red Curry Soup,

coconut milk, rice cracker (ve)(gf) - 9

This Morning's Burrata,

confit tamarillo, savoury granola (v)(gf)(n) - 10.5

Gochujang Glazed Squid,

sweet pickled peppers, toasted sesame, pickled cucumber, Thai Basil - 11.5

Salmon Parfait Mille-Feuille,

fig & hibiscus chutney, pickled fennel - 12.5

Breaded Highland Beef Rib,

truffle mayonnaise, mushroom ketchup, mushroom cracker - 10.5

Main Plates

Calabrian Orzotto,

romesco sauce, vegan feta, toasted almonds, confit tomato, fennel, white onion, green pepper (ve)(n) - 21

Pan Roasted Cornish Cod Fillet,

caramelised celeriac puree, cod mousse potato croquette, braised celeriac,
lovage emulsion, pickled celeriac (gf) - 25.5

Barbecued Stone Bass Fillet,

caramelised carrot & ginger puree, tandoori carrot, potato rosti, curried creamed spinach (gf) - 25.5

28 Day Dry Aged 8oz Chargrilled Highland Ribeye,

paprika sabayon, jalapeno salsa, house frites (gf) - 36.5

Sunday Roast

*Served with Beef Fat & Herb Marinated Roast Potatoes, Roast Caraway Carrots,
Hispi & Savoy Cabbage, Savoury Sunday Granola, Yorkshire Pudding & Roasting Jus*

Dry Aged Grass-fed Rump of Beef (served pink) (n) - 25

Torre Meadow Leg of Lamb (served pink) (n) - 27

Lemon & Herb Marinated Chicken Breast (n) - 23

Crispy Pork Belly, chorizo & apple jam (n) - 24

**Muscavado Glazed Swede, roast potatoes, hispy & savoy cabbage, roast caraway carrots,
savoury Sunday granola, vegan gravy (ve)(n) - 19.5**

Sides Plates

House Frites (ve)(gf) - 6

Roasted Beetroot Salad, elderflower vinaigrette, goat's curd (v)(gf) - 7.5

Steamed Broccoli, onion & miso butter (v)(gf) - 7

Green Beans, harissa & spring onion butter (v)(gf) - 7.5

If you have any allergies or intolerances, please consult with a member of the team before placing your order

(gf) – Gluten free, (v) – Vegetarian, (ve) – Vegan, (n) – Contains Nuts

A discretionary service charge of 12.5% is added to all tables