

## **Drinks**

Brut NV, Wiston Estate, Sussex	12.00	Rhubarb Mojito	12.00	Bloody Mary	12.00
That's My Jam Fruited Sour	6.00	Pimms Cup	8.50	Espresso Martini	12.00

## **Sunday Lunch** October/November Sample 12.00 - 3.00pm

Marinated olives	4.00	Whipped cod's roe, crispy potato skins	5.00
Beef croquette	2.00	Cornish gouda churros, aïoli	5.50

Smoked beetroot, coconut soil, peanut & tahini miso yoghurt Spiced pumpkin soup, chilli oil, grilled sourdough Surrata, charred grapes, radicchio, honey, smoked almonds Cuttlefish, 'nduja, chickpeas, lemon, pangrattato Ham hock hash, poached egg, mustard velouté Chicken liver parfait, apple & raisin chutney, sourdough cracker

Nut roast, roast potatoes, glazed parsnips, carrots, vegetarian gravy Sanated onion squash, red wine braised lentils, salsa verde, fried sage Sanated onion squash, red wine braised lentils, salsa verde, fried sage Sanated Sanated

3 courses: 42.00 2 courses: 35.00

## **Puddings**

Chocolate mousse, praline, cocoa nib brittle, chocolate soil, hazelnut ice cream Pineapple tarte fine, coconut & lime leaf ice cream, chilli syrup Affagato, Pedro Ximenez raisins, vanilla ice cream, espresso
Chocolate chip cookie, mint ice cream, chocolate crémeux, crystallised mint
Sticky toffee pudding, clotted cream, butterscotch sauce
Cheeseboard, walnuts, apple & raisin chutney, crackers

Riesling Aüslese, Nahe, Germany	7.50	Eau de Vie, Somerset Cider Brandy, England	5.00
Atlantic Rainwater, Madeira	9.00	10yr Old Tawny Port, Quinta da Romaneira	7.00

Most of our dishes can be adapted to suit a dairy free or gluten free diet: ask the team when ordering.

Please also talk to us about any other specific allergies or intolerances that we need to know about.

We add a 12.5% discretionary service charge to your total bill. This is handled independently and shared across our whole team.

EATDRINKSLEEP CAN ALSO BE FOUND AT