

SUNDAY LUNCH MENU

2 COURSES 27.5 PER PERSON | 3 COURSES 32.5 PER PERSON

Help yourself to appetisers from The Chef's Table. Choose Sunday Roast or Main. Choose a Dessert.

THE CHEF'S TABLE a selection of unlimited hors d'oeuvres including a selection of salads, antipasti, seafood, served with artisan breads, olives, dressings, chutneys

THE SUNDAY ROAST

SIRLOIN OF BEEF grass fed (1370/2670kcal)

served with thyme & rosemary Yorkshire pudding, roast potatoes, creamed spinach gratin, pointed cabbage, gravy

CHICKEN MILANESE Isle of Wight tomatoes, sun blushed tomatoes, rocket, Parmesan (457kcal)

PAN FRIED HAKE fennel, red pepper, dill, Kalamata olive salad, orange dressing (511kcal)

HARISSA GRILLED AUBERGINE chickpeas, whipped feta, peas, maple dressing (VGI) (454kcal)

GRILLED PORK CHOP grilled cabbage, caramelised apple, prunes, cider mustard sauce (860kcal)

RISOTTO PRIMAVERA carnaroli rice, spring vegetables (VGI) (653kcal)

MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1672kcal)

BLUE CHEESE BURGER Gorgonzola cheese, caramelised onions, relish, French glazed bun (1510kcal)

FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant based brioche (VGI) (908kcal)

FRIES (VGI) (667kcal) 4.5

BLACK TRUFFLE & PARMESAN FRIES (725kcal) 8.5

TRIPLE COOKED CHUNKY CHIPS rosemary, garlic (VGI) (555kcal) 6

NEW SEASON POTATOES garlic, parsley butter (V) (195kcal) 5.5

GREEN BEANS shallot vinaigrette (V) (110kcal) 5.5

CREAMED SPINACH GRATIN Parmesan, breadcrumb (264kcal) 6.5

GARLIC PORTOBELLO MUSHROOM (VGI) (191kcal) 5.5

CRÈME BRÛLÉE (V) (888kcal)

SALTED CARAMEL POPCORN SUNDAE

salted popcorn, caramel sauce, salted caramel & milk ice cream (V) (825kcal)

CHOCOLATE MOLTEN SOUFFLÉ chocolate pudding, raspberry ripple ice cream (V) (484kcal)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (791cal)

PINEAPPLE CARPACCIO mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (176kcal)

STRAWBERRY CHEESECAKE fresh strawberry compote, sorbet, honeycomb, basil (345kcal)

ICE CREAM & SORBET (VGIA) (70kcal)

CHEESE PLATE artisan cheese, chutney, quince, crackers (589kcal)



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill

COCKTAILS

12

BLOODY MARY Absolut Blue Vodka, tomato, spices

CHARCOAL GIMLET Tanqueray Gin, lime, sugar, charcoal

CHERRY MANHATTAN Woodford Reserve Bourbon, Martini Reserva Rubino Vermouth, Luxardo Maraschino Cherries

CLOVER CLUB Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry, foam

LEMONGRASS MARGARITA El Jimador Reposado Tequila, Cointreau, lime, lemongrass

PX OLD FASHIONED Woodford Reserve Bourbon, Px Jerez N Sanchez Romate, demerara, bitters

NAPOLEONS CODE Bumbu Rum, Briottet Liqueur D'Ananas. spiced pineapple shrub, pomegranate molasses, pineapple, demerara, bitters

PORNSTAR MARTINI Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, prosecco

RHUBARB TRIANGLE SLINGSBY Rhubarb Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, rhubarb bitters, rosemary, Fever-Tree Mediterranean tonic

SALTED CARAMEL ESPRESSO MARTINI Absolut Vodka, Tosolini Expre Liqueur, salted caramel espresso

SOURS

12

AMARETTO SOUR Tosolini Saliza Amaretto, lemon, sugar, foam, bitters

BOURBON SOUR Woodford Reserve Bourbon, lemon, sugar, bitters

GIN SOUR Tanqueray Gin, lemon, sugar, bitters

NEGRONI

12

CLASSIC Tanqueray Gin, Campari bitters, Martini Reserva Rubino Vermouth

BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

OAXACAN Mezcal Unión, Martini Reserva Rubino Vermouth, Campari bitters,

NEGRONI FLIGHT 3 Negroni's: Classic, Oaxacan, Boulevardier 15

MALTONICALS

10

BOMBAY BRAMBLE GIN Fever-Tree Tonic, lemon

BROCKMANS GIN Fever-Tree Elderflower Tonic, blueberries, grapefruit

SLINGSBY GIN Fever-Tree Tonic, grapefruit, blueberries

GIN MARE GIN Franklins Rosemary & Black Olive Tonic, olives, rosemary, orange

SIPSMITH GIN Fever-Tree Mediterranean Tonic, lemon

NON-ALCOHOLIC

9.5

COS-NO-POLITAN Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI Forest Everleaf, lime, honey

MARINE SPRITZ Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime

NO-JITO Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger Ale, orange