

SUNDAY LUNCH

2 COURSES £29.50 3 COURSES £37.50

TO START

SOUP OF THE DAY (V)

freshly baked bread

PRAWN & SMOKED SALMON

cucumber, cherry tomatoes & grapefruit marie rose sauce

HAM HOCK & CHICKEN PRESSING

beetroot ketchup, mustard, chicken skin & brioche

CHARCOAL GNOCCHI

mushroom, pickled red onions, cured egg yolk

FISHCAKE

chive mayonnaise & fennel and lime salad

TO CONTINUE

ST GEORGE SIRLOIN OF BEEF

duck fat potatoes, honey-glazed vegetables, yorkshire pudding & red wine gravy

LEG OF LAMB

duck fat potatoes, honey-glazed vegetables, yorkshire pudding & red wine gravy

BRAISED PORK BELLY & PIG CHEEK

duck fat potatoes, honey glazed vegetables, Yorkshire pudding & red wine gravy

HODGSON FISH CATCH OF THE DAY

seaweed, potato, charred onions & vin jaune sauce

PUMPKIN & SAGE RAVIOLI (V)

squash velouté, mushroom & hazelnut

TO FINISH

WALWICK STICKY TOFFEE PUDDING

miso butterscotch sauce & vanilla ice cream

CHOCOLATE MOUSSE

clementine marmalade, cocoa streusel & nibs

CRUMBLE OF THE DAY

homemade custard

SELECTION OF ICE CREAMS & SORBETS

whipped cream & wafer

WHIPPED RICOTTA

quince, truffle, voatsiperifery pepper & homemade sourdough crackers

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.