

FOR THE TABLE

"Pochon" Bread 5
sourdough & butter 597 kcal

Nocellara Olives (vg) 5.5

176 kcal



SUNDAY ROAST 12PM

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Belly 26 apple sauce 1789 kcal

62-day aged Hereford Beef Rump 32 horseradish 1580 kcal

> Planning an event or celebration? Scan below for further information



BRUNCH 15.5 Lobster Omelette Arnold Bennet 21 French Toast smoked haddock & gruyere cheese streaky bacon, wild mixed berries, 571 kcal whipped crème fraiche 1512 kcal Truffled Croque Monsieur 18 Gruyere cheese, honey roasted ham, Benedict, Florentine, or Royale 13.5/14/15.5 Dijon mustard& fresh autumn truffle 699 kcal two poached eggs, toasted english muffin, hollandaise 784 kcal / 661 kcal / 775 kcal Avocado & Poached egg (v) 17

STARTERS

habanero hot sauce, sour cream, taco & aged cheese 798 kcal

Leek & Potato Velouté (v) sourdough croutons, lovage & parsley salsa verde 410 kcal	9	Steak Tartare slow cooked egg yolk, crispy potato, crème fraîche, parmesan cheese 566 kcal	16
Rock Oysters 1/2 Dozen shallots & cabernet sauvignon vinegar 118 kcal	22	Crevettes Bouquet served on ice, Sriracha mayonnaise 531 kcal	13
Burrata (v) 15 truffle dressing, wild mushroom toast, early harvest olive oil 778 kcal		Spicy Salmon salmon tartare, chilli garlic ponzu, avocado, crème fraiche & crispy wonton 347 kcal	16
	MAII	NS	

Violina Squash & Vegan Cheese Pithivier (vg)18 chickpea & tahini dressing, pine nut brittle, dill & shiso oil 397 kcal

Truffle & Burrata Ravioli (v) wild broccoli, roast garlic, chilli lemon butter sauce, toasted parmesan breadcrumbs 1305 kcal

BBQ Glazed Bacon Rib Chop triple mac & cheese, salted cucumber 1424 kcal Miso Marinated Loch Duart Salmon
soy & lemongrass master stock, edamame,
carrot shimeji mushrooms 529 kcal

Bluebird Angus Burger
double dry aged Angus patty, kimchee,
garlic mayo & smoked cheese 888 kcal

Ribeye Steak
42-day dry aged grass-fed 1077 kcal

Bearnaise 221 kcal | peppercorn 304 kcal



SIDES

Fries (vg) 605 kcal	6
Gem Leaf Salad (v) 103 kcal parmesan, croutons & champagne vinegar	6
Heritage Carrots (v) 315 kcal honey & five spice, toasted cashew	6
Truffle Mash Potatoes (v) 492 kcal black truffle & 36-month Parmesan	8
Hispi Cabbage 283 kcal smoked bacon, sage butter	7

DESSERTS

Vanilla Crème Brûlée (v) fresh blackberry, blackberry coulis & mint 712 kcal	9
Winter Berry Cheesecake (v) fresh blackberries, black berry gel & mint 806 kcal	9
Black Forrest Mousse (v) 72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut 781 kcal	9
British Cheese Board (v) Tunworth, Montgomery's Cheddar, Colston Bassett Stilton, grapes, celery, quince & crackers 672 kcal	16
Ice Cream (v) & Selection Sorbet 3 per sca	ор



add sauce – extra 3

