

## SUNDAY LUNCH MENU

2 COURSES 29.95 PER PERSON | 3 COURSES 34.95 PER PERSON

Help yourself to appetizers 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

<b>COCKTAILS</b>	12
<b>BLOODY MARY</b> Absolut Blue Vodka, tomato, spices	
<b>CHARCOAL GIMLET</b> Tanqueray Gin, lime, sugar, charcoal	
<b>CHERRY MANHATTAN</b> Woodford Reserve Bourbon, Martini Reserva Rubino Vermouth, Luxardo Maraschino Cherries	
<b>CLOVER CLUB</b> Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry, foam	
<b>LEMONGRASS MARGARITA</b> El Jimador Reposado Tequila, Cointreau, lime, lemongrass	
<b>PX OLD FASHIONED</b> Woodford Reserve Bourbon, Px Jerez N Sanchez Romate, demerara, bitters	
<b>NAPOLEONS CODE</b> Bumbu Rum, Briottet Liqueur D’Ananas. spiced pineapple shrub, pomegranate molasses, pineapple, demerara, bitters	
<b>PORNSTAR MARTINI</b> Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, prosecco	
<b>RHUBARB TRIANGLE SLINGSBY</b> Rhubarb Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, rhubarb bitters, rosemary, Fever-Tree Mediterranean tonic	
<b>SALTED CARAMEL ESPRESSO MARTINI</b> Absolut Vodka, Tosolini Expre Liqueur, salted caramel espresso	
<b>SOURS</b>	12
<b>AMARETTO SOUR</b> Tosolini Saliza Amaretto, lemon, sugar, foam, bitters	
<b>BOURBON SOUR</b> Woodford Reserve Bourbon, lemon, sugar, bitters	
<b>GIN SOUR</b> Tanqueray Gin, lemon, sugar, bitters	
<b>NEGRONI</b>	12
<b>CLASSIC</b> Tanqueray Gin, Campari bitters, Martini Reserva Rubino Vermouth	
<b>BOULEVARDIER</b> Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
<b>OAXACAN</b> Mezcal Unión, Martini Reserva Rubino Vermouth, Campari bitters,	
<b>NEGRONI FLIGHT</b> 3 Negroni’s: Classic, Oaxacan, Boulevardier	15
<b>MALTONICALS</b>	10
<b>BOMBAY BRAMBLE GIN</b> Fever-Tree Tonic, lemon	
<b>BROCKMANS GIN</b> Fever-Tree Elderflower Tonic, blueberries, grapefruit	
<b>SLINGSBY GIN</b> Fever-Tree Tonic, grapefruit, blueberries	
<b>GIN MARE GIN</b> Franklins Rosemary & Black Olive Tonic, olives, rosemary, orange	
<b>SIPSMITH GIN</b> Fever-Tree Mediterranean Tonic, lemon	
<b>NON-ALCOHOLIC</b>	9.5
<b>COS-NO-POLITAN</b> Mountain Everleaf, cranberry, lime, sugar	
<b>FOREST DAIQUIRI</b> Forest Everleaf, lime, honey	
<b>MARINE SPRITZ</b> Marine Everleaf, Light Fever-Tree Tonic, cucumber, lime	
<b>NO-JITO</b> Marine Everleaf, lime, sugar, soda, mint	
<b>ORANGE &amp; GINGER HIGHBALL</b> Forest Everleaf, Fever-Tree Ginger Ale, orange	