

SUNDAY MENU



COCKTAILS

Sarti Spritz - £9

A sweet & sour Sicilian blood orange & prosecco cocktail

Hugo Spritz - £9

Elders elderflower liqueur, fresh mint, prosecco & soda cocktail

Sipello Paloma - £9

Surrey-based Sipello gooseberry aperitif, tequila, pink grapefruit soda

SNACKS

Nocellara olives *or* Smoked almonds (v/vg)

£4

Devilled eggs with crispy chorizo & paprika (vo)

£4

Rosemary focaccia & estate dairy butter (v) (vgo)

£2 per slice

STARTERS

Beef shin croquettes with leek aioli

£10

Smoked wild mushrooms, garlic butter and confit egg yolk on toast (v) (vgo)

£9

Leek & potato soup with crispy potato (v) (vgo)

£8

Tuna tartare with a miso & seaweed dressing and homemade crackers

£12

Clams with a fennel & white wine sauce & toasted bread

£9

SUNDAY ROAST

All served with roast potatoes, greens, honey glazed carrots, creamed leeks, yorkshire pudding and gravy

Roast Dedham Vale beef sirloin

£23

Roast herb stuffed Dorking pork belly

£20

1/2 Roast marinated chicken

£20

Mushroom and cashew nut wellington with onion gravy (v) (vg optional)

£18

Special: 1kg dry aged T-Bone for 2-3 to share (served with Sunday roast sides)

£75

MAINS

Beef shin, ale and bone marrow pie, buttery mashed potato & greens

£20

Delica pumpkin risotto & aged parmesan sauce (v) (vgo)

£16

Pan fried butterflied sea bass, citrus butter sauce, samphire & side of your choice

£26

SIDES

Seasonal greens (v) (vg optional)

£5

Chips (v/vg)

£5

Smoked cheddar cauliflower cheese

£5

DESSERTS

Sticky toffee pudding with toffee sauce & gingerbread ice cream (v) (vgo)

£8

Peach & blackberry crumble with clotted cream ice cream (v)

£8

Rice pudding with cinnamon ice cream (v)

£8

Glass of dessert wine (50ml) & British cheese of the month (v)

£7

Please let your server know about allergens or dietary requirements.

An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.

v = vegetarian vg = vegan