

SUNDAY LUNCH MENU

TO INDULGE

Glass Bruno Paillard Brut Première Cuvée NV £13

Glass Bruno Paillard Rosé Première Cuvée NV £18

TO START

Chef's homemade soup (vg)

Cured mackerel, pickled cucumber, lime crème fraîche

Brixworth pâté, confit onion brioche

Roasted butternut squash, charred red onion, goat's cheese, herb oil

TO FOLLOW

Roast sirloin of Hertfordshire beef, Yorkshire pudding, horseradish cream

£4.50pp supplement

Roasted pork belly, apple sauce

Roasted corn-fed chicken, bread sauce

Cod loin, sautéed potatoes, spinach, caper butter sauce

Cauliflower and banana Thai curry, jasmine rice

All roasts served with duck fat roast potatoes, seasonal vegetables and cauliflower cheese

ON THE SIDE

£5

Honey glazed carrots | Duck fat roast potatoes

TO FINISH

New York cheesecake with fresh berry compote

Vanilla crème brûlée, homemade shortbread

Dark chocolate and caramel fondant, vanilla cream

Artisan cheese, grapes, quince jelly, crackers

Blackcurrant slice, vanilla ice cream, compote

£37.50 per person

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.

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

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.