SUNDAY LUNCH

NIBBLES

Honey Mustard Chicken Sausages 12

Nocellara Olives 10 *(vg gf)*

Hummus & Pitta 12 *(vg)*

Saute Padron Peppers *with smoked salt* 12 *(vg)*

STARTERS

Soup du Jour 12 *(vg)*

Traditional Chicken Soup *lokshen, matzo balls* 17

Mushroom Risotto *shallots, tarragon, parsley, white wine, pareve cream cheese, truffle oil* Regular 20 / Large 28 *(vg gf)*

Salmon Cocktail *avocado, cucumber, iceberg lettuce, marie-rose* 28 *(gf)*

Marinated Salmon *pickled cucumber, sweet mustard & dill, focaccia* 28 *(can be gf)*

Tuna Tataki *avocado, spring onions, red chillies & crispy onions, ponzu dressing* 32 *(can be gf s)*

Hamachi Carpaccio *mango, kumquat, pomegranate seeds, honey citrus & soy dressing* 34 *(can be gf)*

Chicken Liver Parfait *cornichons, Disaronno, mixed leaves, toasted sourdough* 26 *(can be gf)*

Steak Tartare *cornichons, shallots, capers* 28

Beef Carpaccio *wild rocket, focaccia croutes, truffle & horseradish mayo* 34

Foie Gras Terrine *grape chutney, toasted brioche, candied walnuts* 42 *(n)*

SALADS

Nicoise Salad *seared tuna, eggs, anchovies, green beans, olives* 30 *(gf)*

Superfood Salad *white & black quinoa, avocado, broccolini, broad beans, cucumber, pomegranate parsley, basil, pea shoots, orange dressing* 26 *(vg gf)*
Add grilled chicken for £14 or seared tuna for £16

Crispy Duck Salad *mizuna, shiso, watercress, mouli, pea shoots, carrot, cucumber, watermelon, roasted cashew nuts* 29 *(n s)*

MAIN COURSES

Sunday Roast Ribeye *roast potatoes and roots, Yorkshire pudding* 46 *(can be gf)*

Duck à l'Orange *crushed new potatoes* 46 *(gf)*

Lamb Curry *basmati rice, papadoms, mango chutney, lime pickle* 46 *(can be gf)*

Chargrilled Prime Rib of Beef (300g) *skinny fries, green peppercorn sauce or red wine jus* 67 *(gf)*

Veal Chop *apple and rosemary purée, cherry plum tomatoes, oyster mushrooms, green beans and mustard jus* 72 *(gf)*

Herb Crusted Rack of Lamb *glazed baby carrots, carrot purée, potato dauphinoise, lamb croquette and a lamb jus* 78

House Burger *shredded lettuce, skinny fries, homemade burger sauce, choice of vegan cheese and facon* 34 *(s)*
optional fried egg £3

TP Cottage Pie *petit pois* 36

Chicken Milanese *chicken schnitzel, half a grilled lemon, balsamic glazed rocket and tomato salad* 39

Grilled Baby Chicken (serves 2) *(gf)* *grilled on open coals, roasted rosemary & thyme baby potatos, jus rôti* 68

Potato Gnocchi *Datterini tomato sauce, pistachio pesto* 30 *(v n)*

Beer Batter Haddock *pea and mint purée, tartare sauce, triple cooked chips* 38

Miso Glazed Fillet of Salmon *sweet & sour pak-choi, mizuna, mouli, spring onion, chilli, coriander, sesame, mirin dressing, teriyaki glaze* 40 *(gf s)*

Roasted Seabass *baby spinach, Datterini tomatoes, grilled zucchini, olives, capers, balsamic* 44 *(gf)*

Dover Sole (450g) *whole dover sole (on or off the bone), Bearnaise sauce & Tartare sauce* 65 *(gf)*

Vegan Burger *mushroom, avocado, shredded lettuce, homemade burger sauce, skinny fries* 26 *(vg s)*

SIDES

Charred Corn & Pomegranate Salad (vg gf)

Heirloom Tomato Salad (vg gf)

Sweet Potato Fries (vg)

Skinny Fries (vg) All 10

Sauteed Spinach (vg gf)

Broccolini, Chilli & Garlic (vg gf)

Green Beans, Confit Shallots, Almonds (vg n)

v - vegetarian vg - vegan gf - gluten free n - contains nuts s - contains sesame

All of the above price are inclusive of VAT. There is a discretionary 13.5% service charge added to your bill.
Please let us know if you have any allergies or require information on ingredients used in our dishes.