



SUNDAY MENU

APÉRITIFS

Chinola Mimosa - 10
Copperfield Gin Martini - 10
Albury Estate Classic Cuvée - 12

WHILE YOU WAIT

Mixed marinated olives (v) - 4
House baked bread, whipped truffle butter (v) - 5

SMALL PLATES

Roasted carrot and coriander soup, baked bread, butter (v, Agf) - 8
Rainbow beetroot carpaccio, whipped goats cheese, fig chutney, hot honey (v, Agf) - 9
Mackerel mousse, house pickles, crostini (Agf) - 8
Chicken liver parfait, truffle butter, toasted brioche, port and red onion purée (Agf) - 9.50
Studded baked camembert, hot honey, toasted breads (v, Agf) - 18

SUNDAY ROAST

House smoked slow roast short rib of beef - 29
Roast sirloin of Surrey beef - 24
Rolled and roasted pork belly - 23
Herb roasted chicken supreme - 23
All served with roast potatoes, roast carrots, sautéed greens, parsnip purée, proper gravy and home made Yorkshire pudding
Marinated cauliflower steak with roasted potatoes, roasted carrots, sautéed greens parsnip purée, proper gravy and home made Yorkshire pudding (v) - 21
(please ask if you'd like to make it vegan instead of veggie)
Add an extra Yorkshire pudding - 1.50
Cauli cheese - 6

MAIN COURSES

Torched goats cheese salad, ash baked beetroot, mixed leaves, candied walnuts, balsamic glaze (v, gf) - 16
Hand-pressed beef burger, baby gem, marinated tomatoes, streaky bacon, cheddar, house chips, slaw - 18.50
Battered market fish of the day, house chips, dill mayo tartare, pea purée, burnt lemon (gf) - 19

SIDES

House chips - 5
Sautéed seasonal green vegetables - 5
Herby house Salad - 5

DESSERTS

Apple and winter berry crumble, almond and oat topping, custard - 8
Burnt basque cheesecake, winter berry compote, honeycomb - 8
Lemon tart, berry coulis, meringue crumb - 8
Sticky toffee pudding, butterscotch sauce, vanilla ice cream classic - 8.50
Pecan pie, vanilla ice cream - 8
Classic Affogato, Lavazza double espresso and vanilla ice cream - 8
Add shot of Disaronno +3.5
Selection of ice creams and sorbets - 8
Chocolate, vanilla, strawberry, caramel, raspberry, apple, blood orange



IF YOU ARE PARKED IN OUR CAR PARK, PLEASE ENTER YOUR CAR REGISTRATION NUMBER ON THE TABLET AT THE DOOR. FAILURE TO DO SO WILL RESULT IN A £100 FINE
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL WHICH IS KINDLY APPRECIATED & SHARED BETWEEN THE TEAM.
DURING BUSY PERIODS, FOOD CAN TAKE UP TO 40 MINUTES. IF YOU WISH TO VIEW OUR ALLERGENS MENU, PLEASE ASK A TEAM MEMBER.
PLEASE INFORM A TEAM MEMBER IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.