



## Sample Sunday Lunch – Spring 2018

*Available 12.30pm to 9pm*

### For The Table

Baguette and Salted Butter  
£2

charcuterie board, pickled walnuts  
& cornichons £8.75

Mixed Olives  
£2.50

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### Starters

Seasonal soup with its garnish  
£5.50

Bayonne ham & poached duck egg  
toasted pine nuts, capers & *confit bread*  
£7.75

#### Tiger Prawns

*hot & spicy tomato relish, saffron aioli & coriander cress*  
£8.75

Golden beetroot & goats curd Salad  
*candied walnuts, watercress & balsami*  
£6.75

Duck liver parfait, red onion marmalade *toasted*  
*brioche*  
£7.75

Crisp Salt & Pepper Squid  
*Spiced mayonnaise, salad leaves*  
£8.25/15.00

### Mains

Confit jackfruit & Patti pan  
*paprika chickpeas, sauce romesco*  
£14.50

Whole Roast Plaice  
*Samphire & anchovies*  
£16.75

Roast sea bream, Chinese leaves & oyster mushrooms  
*tamari & red chilli sauce*  
£16.25

Haddock, Prawn & Chorizo Pie  
*with greens for 2*  
£32.50

### Sides

Chantenay Carrots  
Roast Potatoes  
Pommes Frites  
Mix Salad Leaves  
Savoy Cabbage  
£3.50

Yorkshire Pudding £1.00

*Rabbit & Bacon Pie*  
*with mash for 2*  
£32.50

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### Sunday Roasts

*Our beef is sourced directly from Tottingworth farm, East Sussex*

*Our lamb, pork & chickens are supplied by our local butcher William Rose in East Dulwich*

Vegetarian Nut Roast £15.75

21 day aged Roast Silverside of Beef £17.25

Free Range Pork loin £16.50

Roast Lamb for 2 £38.00

Whole Corn Fed Chicken for 2 £31.00

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