



## SUNDAY LUNCH

### TO START

Classic Caesar	9
Wild mushroom soup, pine nuts, black truffle <sup>VG</sup>	10
Smoked Scottish salmon, traditionally garnished	12
Country terrine, house pickles, toasted brioche	12
Burrata, honey and thyme baked beetroot, aged malt vinegar <sup>V</sup>	13
Crushed avocado, rye toast, chilli and mint <sup>VG</sup>	10
Poached native eggs, smoked salmon, crushed avocado, sourdough	15

### TO FOLLOW

Home House cheeseburger, skin on fries	16
Jerusalem artichoke and spelt risotto, chestnuts <sup>VG</sup>	16
Beer battered haddock and triple cooked chips, crushed peas, tartare sauce	17
Three cheese macaroni, black truffle <sup>V</sup>	18
18oz Dover sole, tartare sauce	39
Half native lobster, garlic butter, skin on fries	<i>market price</i>

### ROASTS *served with roast potatoes, seasonal vegetables and Yorkshire pudding*

Corn-fed chicken	18
Beef sirloin	20

### SIDES

ALL 4

Maple and thyme glazed carrots  
Creamed spinach  
Baby gem and onion salad  
Skin on fries  
Potato Puree

### DESSERTS

ALL 7

Chestnut Paris-Brest, red wine poached pear	
Blackberry Bakewell tart, custard	
Caramelized apple, puff pastry, vanilla ice cream	
Dark chocolate and griottine cherry mousse, pistachio ice cream	
Sticky toffee pudding, clotted cream	
Selection of British cheeses, chutney, quince, biscuits	12

*All prices are inclusive of VAT*

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

*If you have any allergies or intolerances please ask a member of staff for further information.*