

This menu is available

12:00 ~ 16:30



Sunday Lunch



2 COURSES **£12.90**

3 COURSES **£14.90**

“ No service charge. All gratuities are shared among the staff”

Soupe du Jour

Whitebait

deep-fried and served with a homemade caper sauce tartar

Mozzarella y

buffalo mozzarella and basil~roasted tomato with lemon olive oil

Chicken Liver Parfait

with garlic toast and a caramelised red onion marmalade

Crab Rillettes

white crabmeat with marjoram, lime & fresh chilli, bound with mayonnaise and served with dilled toast

Boudin Noir

a French black pudding, bacon & apple sauté served in a radicchio cup

Fresh Asparagus y

served warm with a soft poached egg, Parmesan and a wholegrain mustard cream

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## Rôti de Bœuf

rare rib eye of Oxfordshire beef, served with a horseradish Yorkshire pudding, roast potatoes, vegetables du jour and a red wine & thyme gravy

## Rôti d'Agneau

roast leg of lamb, served with a mint Yorkshire pudding, roast potatoes, vegetables du jour and a red wine & thyme gravy

## Confi'd Duck

with a potato & onion rosti and an orange, rhubarb & ginger compote

## Porc

porc belly roasted crisp and served on sweet braised red cabbage with a spiced crème fraîche  
*our porc is free range, from Sandy Lane Farm, Oxford*

## Saumon

grilled fillet of organic Orkney salmon with a warm potato, spring onion and dill salad

## Poulet

breast of Worcestershire chicken roasted with goats cheese, red onion & thyme farce, wrapped in bacon and served on sautéed Mediterranean vegetables with a sundried tomato dressing

## Moules~Frites

*according to market availability*

fresh Cornish mussels served *either* :

marinières à la crème *or* with coconut, chilli & lime

## Tarte Fine Gratinée au St Albroy y

puff pastry tarte with sautéed fennel, courgette, peppers and red onion, glazed with St Albroy and served with a lambs leaf & watercress salad

## Risotto y

roast tomato, asparagus & saffron with a wild rocket salad

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**Sticky Toffee Pudding ~ Strawberry Mousse ~ Chocolate Bread & Butter Pudding
Praline Panacotta ~ Ice Creams & Sorbets ~ Fromages** (£2.90 extra)

SIDE ORDERS

£2.50

Pommes~Frites ~ Roast Potatoes ~ Légumes du Jour ~ Sweet Braised Red Cabbage
Sautéed Mediterranean Vegetables ~ Mixed Leaf & Tomato Salad ~ Basket of Bread for Two £1.25



Children's Sunday Lunch

MAIN COURSE & DESSERT

£8.90

AVAILABLE TO CHILDREN
UNDER 12

Rôti de Bœuf

rare rib eye of British beef, served with a horseradish Yorkshire pudding, roast potatoes, vegetables du jour and a red wine & thyme gravy

Rôti d'Agneau

roast shoulder of lamb, served with a mint Yorkshire pudding, roast potatoes, vegetables du jour and a red wine & thyme gravy

Poulet

char~grilled chicken fillet with vegetables du jour and pommes frites

Saumon

oven baked fillet of organic Orkney salmon with vegetables du jour and pommes frites

Risotto v

roast tomato, asparagus & saffron with wild rocket

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## **Ice Cream**

## **Sorbet**

**Warm Chocolate Fondant with Fresh Cream**

**Raspberry Mousse**