



Sample Sunday Lunch Menu

Our Sunday Lunch offerings are thoughtfully re-imagined each week by our Head Chef, Martin Thliveros. This menu serves as a preview, with new creations unveiled weekly. The Chateaubriand of Roast Beef remains a timeless centrepiece, always available to indulge in every Sunday.

Soupe du Jour *Herb Oil*

Smoked Ham Hock & Parsley Terrine *Piccalilli – Toasted Focaccia Bread*

Smoked Haddock Tart *Scallop Roe Powder – Pickled Mooli – Apple – Bronze Fennel*

Slow Cooked Borders Beef *Mashed Potato – Roast Muscade Pumpkin – Pumpkin Puree – Red Wine Sauce*

Poached Scottish Salmon *Roast Beetroot – Beetroot Purée – Pickled Kohlrabi – Alexanders – Mussel & Shellfish Bisque*

Roast Butternut & Parnmesan Risotto *Seasonal Mushrooms – Pumpkin Seeds*

Chateaubriand of Roast Beef (£12 Supplement) *Yorkshire Pudding - Seasonal Vegetables - Roast Potatoes - Cauliflower Cheese - Beef Jus*

Hot Chocolate Brownie *Honeycomb Ice Cream*

Vanilla Rice Pudding *Raspberry - Pistachio*

Selection of British and European Cheeses *Fig Chutney – Quince Jelly – Biscuits*

£44.95 per person

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. A discretionary service charge of 12.5% will be added to your bill. Please speak with a member of our team if you have any queries regarding this.