

SUNDAY MENU

ALL DAY SUNDAY
FROM 12 NOON

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

FRIDAY & SATURDAYS

Freshly shucked rock oysters
available all day Friday & Saturday

LUNCH

MONDAY - FRIDAY
12 NOON - 6PM

Sandwiches & lunchtime
mains available

Two-course fixed-price menu
from 14.95

See separate menu

SPECIAL OCCASIONS

AFTERNOON TEA | EVENTS
PARTIES | PRIVATE DINING

We would love to host your event
or celebration, and welcome groups
of all sizes

See our website for details

TO GET STARTED

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé Prosecco

See our drinks menu for prices

BLOODY MARY

Wholesome tomato juice gets led astray
by an invigorating kick of spices and the
lively tingle of Ketel One vodka,
finished with crunchy celery | 7.25

Alcohol-free | 2.95

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters, raspberry cordial,
Fever-Tree tonic | 7.95

NIBBLES

NOCELLARA OLIVES (VE) | 2.95

ROASTED SMOKY ALMONDS (V) | 2.95

FOR THE TABLE

BREADS & BUTTER (V) | 4.95

Warm artisan breads with Netherend Farm butter

TRUFFLED HONEY BAKED CAMEMBERT (V) | 12.95

Walnuts, sticky fig, rye and sourdough bread

ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. *Folate and Vitamin A contribute to the normal function of the immune system. Vitamin C contributes to normal psychological function. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE

Your server will be happy to help you choose a great selection for your group size

CLASSICS

DUCK LIVER PARFAIT

Spiced fruit chutney, pickles,
toasted sourdough | 6.50

PANKO-CRUSTED FRIED BRIE (v)

Sloe gin chutney | 5.95

SEARED, WILD,
ATLANTIC SCALLOPSLobster & crab bonbons,
pea & truffle oil velouté | 11.95

TEMPURA SQUID

Preserved lemon aioli & furikake | 6.95

HOMEMADE SOUP OF THE DAY (v)

With ciabatta & Netherend Farm butter | 6.25

OUR FAVOURITES

MASSAMAN CHICKEN SKEWERS

Pomegranate & coconut tzatziki dip | 7.50

TEMPURA OYSTER MUSHROOMS (v)

Soy, lime & ginger dipping sauce | 6.95

GRILLED LAMB KOFTA

Smoky creamed corn & crumbled
goats' cheese | 7.50

SASHIMI GRADE TUNA TARTARE

Pickled watermelon, avocado, red onion, chilli, lime,
soy & mirin dressing | 7.95CHARGRILLED OCTOPUS
& CHORIZO

Pico de gallo salsa & smoked paprika | 11.50

GREAT TO SHARE

TRUFFLED HONEY
BAKED CAMEMBERTWalnuts, sticky fig, rye and
sourdough bread | 12.95HUMMUS & TOASTED
CIABATTATopped with tomato tapenade, crispy
chickpeas, pine nuts & pomegranate | 5.50

MISO AUBERGINE BAO BUNS

Sesame, mango & spring onion salsa | 6.95

PORK BELLY BAO BUNS

Red chilli, pineapple & mango salsa,
Thai-style dipping sauce | 6.95

SUNDAY ROASTS

All our meat roasts are served with smoked beef dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding & bottomless gravy

TRIO OF ROASTS

Beef, pork and chicken, with crackling and stuffing wrapped in bacon | 17.95

ROAST RIB OF BEEF

With coarse-grain mustard seasoning | 15.95

ROAST CHICKEN

With bread sauce and stuffing wrapped in bacon | 13.95

ROAST PORK BELLY

With crackling and stuffing wrapped in bacon | 13.95

ROAST LAMB RUMP

With stuffing wrapped in bacon | 18.95

Add Cauliflower cheese (v) 3.25 | Stuffing wrapped in bacon 3.50 | Sautéed cavolo nero & leeks (ve) 3.50 | Dauphinoise potatoes 3.95 | Or enjoy all four for 9.95

FIG & DOLCELATTE NUT ROAST (v) With roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple and onion gravy | 13.95

STEAKS

STEAKS

Experience our new steak collection, featuring three premium cuts
from selected British & Irish farms, hand-cut by skilled butchers
and expertly aged for superb tenderness and flavour7oz FILLET
26.9510oz RIBEYE
24.958oz RUMP
18.95

FINISH WITH

Peppercorn, Béarnaise, chimichurri, porcini & black garlic
or beef dripping sauce | 2.00

King prawns in garlic butter | 4.00 | Scallops | 5.00

SIDES

Mac & Cheese (v) 3.95 | Onion rings (v) 3.50
Sampshire & baby spinach (ve) 3.50 | Halloumi fries (v) 4.95

FISH & CLASSICS

BURGERS

In a sesame seeded bun, with lettuce, tomato & pickle

DIRTY CHEESEBURGER Crispy bacon, lashings of cheese
& burger sauce. With beef dripping dip & skinny fries | 15.95

PRIME BEEF Smoked Cheddar cheese & burger sauce, with skinny fries | 13.95

PLANT-BASED (VE) Coconut tzatziki & slow-roasted tomato tapenade,
with side salad | 13.95Add Bacon or Chorizo 1.50 | Flat mushroom or Onion rings (ve) 1.50
Grilled halloumi (v) 2.50 | Burger patty 2.50

FRESHLY BEER-BATTERED LINE CAUGHT COD & CHIPS

Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.95

Swap fish for battered halloumi (v) | 12.95

ROASTED SALMON IN A SMOKY MUSSEL CREAM SAUCE

Baby potatoes, samphire, spinach & charred red pepper | 14.95

ROTISSERIE HALF CHICKEN

Finished with your choice of flavour: truffle, chimichurri or massaman
With skinny fries, garlic confit & preserved lemon aioli | 13.95

SEA BASS FILLET & CHARRED OCTOPUS

Baby potatoes, tomato & lemon aioli, samphire and baby spinach | 18.95

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE (VE)

Roasted sweet peppers, oyster mushrooms, slow-roasted
tomato tapenade | 13.95CAESAR SALAD Baby gem lettuce, Parmigiano Reggiano,
anchovies, pan-fried croutons & Caesar dressing | 9.95

With grilled chicken breast | 13.95

NOURISH BOWL (VE)

Warm lentil falafel, roasted butternut squash, avocado, crispy chickpeas,
pickled rainbow vegetables, baby spinach, slow-roasted tomato dip
& soft tortilla Rich in Vitamin C* | 9.95Top with Tofu (ve) 2.50 | Goats' cheese (v) 2.00 | Halloumi (v) 2.50
Grilled chicken breast 4.00 | King prawns 4.00 | Salmon fillet 5.00

SIDES

Cauliflower Cheese (v) | 3.25
Dauphinoise Potatoes (v) | 3.95
Stuffing wrapped in bacon | 3.50
Sautéed cavolo nero & leeks (ve) | 3.50
Or enjoy all four for 9.95Skinny fries & aioli | 3.50
Twice-cooked chunky chips (v) | 3.50
Crispy onion rings (v) | 3.50
Crispy thyme baby potatoes (v) | 3.50Halloumi fries & sweet chilli sauce (v) | 4.95
Mac & Cheese (v) | 3.95
Rocket salad with tomato, cucumber, capers,
pine nuts & lemon olive oil (ve) | 3.50
Sampshire & baby spinach (ve) | 3.50

DESSERTS

ICON SHARING DESSERT BIRDCAGE (v) | 16.95

THE AMBASSADOR'S MELTING CHOCOLATE
& HAZELNUT BOMB (v) | 8.95

STICKY TOFFEE PUDDING (v) | 6.75

APPLE, PLUM & DAMSON CRUMBLE (v) or (ve) | 6.25

CARAMEL CRÈME BRÛLÉE (v) | 5.95

99 PROBLEMS & CHEESECAKE IS ONE (v) | 6.75

BLACKCURRANT MOUSSE (VE) | 6.50

HOME-BAKED CHOCOLATE BROWNIE (v) | 6.50

TIRAMISU (v) | 6.95

LEMON MERINGUE FLAMED ALASKA (v) | 7.50

BOURBON VANILLA ICE CREAM AFFOGATO (v) | 5.50

MINI DESSERT WITH A HOT DRINK (v) | 5.25

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES, LOOSE-LEAF TEAS & COCKTAILS