

THE GAME BIRD

SUNDAY LUNCH

STARTERS

TOMATO CONSOMMÉ (V OR VG)
Sun-dried tomatoes, basil

GRILLED ASPARAGUS (V)
Soft herb dumpling, choron auge

H FORMAN & SON SMOKED SALMON
London cure

MAINS

ROAST BRITISH GRASS-FED BEEF
Yorkshire pudding, roast potatoes, seasonal vegetables

CRISPY NORTH SEA COD
Warm tartare sauce, parsley & lemon

LEEK & TRUFFLE AGNOLOTTI (V)
Pecorino sauce

PUDDINGS

STRAWBERRY ETON MESS (V)

DARK CHOCOLATE & TONKA BEAN TART (V)
Raspberry Sorbet

SELECTION OF THREE BRITISH CHEESES
Quince jelly, homemade chutney, cheese crackers
(£5,00 supplement)

2 COURSES ~ £50.00
3 COURSES ~ £55.00

Information on food allergies and intolerances are available on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (V) vegetarian option (VG) vegan option. Gluten options available upon request with advance notice.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.