

The SUNDAY EDIT

SUNDAY OPTION - STARTER - MAIN - DESSERT

2 COURSES £24 | 3 COURSES £29

Sundays,
Styled to Perfection.



LIGHT BITES & STARTERS

Homemade Soup of the Day (GF)(V) - £8

Lovingly made in-house and changing with the season — our daily soup comes served warm, comforting, and always full of flavour. Paired with artisan bread (GFA).

Simple, stylish, and soul-soothing.

Smoked Salmon, Pickled Cucumber, Crème Fraîche, Capers & Dill (GF) - £8.50

Delicate smoked salmon with crème fraîche and sharp pickled cucumber, balanced by capers and fresh dill.

A dish with Nordic minimalism and Parisian polish.

BBQ Belly Pork Bao Bun - £8.50

Slow-cooked pork in a sticky BBQ glaze, served in a cloud-like bao bun with Asian slaw, toasted hazelnuts, chilli & coriander.

East-meets-West with a touch of street-style luxury.

Creamy Mushrooms on Toast (V) - £8

Wild mushrooms in a rich garlic cream, served on toasted sourdough and finished with parmesan, pea shoots & herb oil.

Earthy, elegant, and totally on trend.

HOUSE CLASSICS & SUNDAY ROASTS

Free Range Roasted Chicken (GF) - £16.50

A timeless classic: crisp roast potatoes, honey-glazed seasonal root vegetables, herbed stuffing, and a generous pour of golden gravy.

The Sunday staple, done in style.

Roast Sirloin of Beef - £17.50

Tender sirloin of beef, served perfectly pink, with golden roast potatoes, honey-glazed root vegetables, rich gravy and a crisp Yorkshire pudding.

Elegant, indulgent, and Sunday style at its finest.

Pan-Fried Sea Bass (GF) - £16

Crisp-skinned sea bass atop a bed of roasted Mediterranean vegetables, all brought together with a spiced tomato ragù.

Light, bold, and ready for the Riviera.

Beetroot Risotto with Balsamic Jelly & Rocket Salad (GF)(V) - £15

A vibrant plate with creamy risotto, sweet roasted beetroot, sharp balsamic jelly, and a peppery rocket finish.

Elegant, seasonal, and naturally standout.

SALADS

Caprese Salad - £13 (V)

Inspired by Paul Smith

Heritage tomatoes, creamy burrata, fresh basil leaves, and extra virgin olive oil, finished with a touch of balsamic glaze

Simple, elegant, timeless design

Roasted Beetroot & Goat's Cheese Salad - £14 (GF)(V)

Inspired by Riani

Sweet roasted beetroot paired with creamy goat's cheese, crisp seasonal leaves, and candied walnuts for a touch of crunch and caramel. Finished with a light balsamic glaze

Earthy, balanced, feminine elegance

Chicken Caesar - £15

Inspired by Ralph Lauren

Chargrilled chicken breast, baby gem lettuce, parmesan shards, crispy sourdough croutons, and creamy Caesar dressing

Classic American, strong, timeless tailoring



(V) Vegetarian | (GF) Gluten Free - Please make your Server aware of any dietary requirements.

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FRESHLY BAKED FOCACCIA SANDWICHES

Caprese - £11 (V)

Inspired by Gucci

Creamy burrata, vine-ripened tomato and basil with a drizzle of vibrant pesto
Italian classic, bold heritage reinvention

Roasted Beetroot & Goat's Cheese - £11 (V)

Inspired by Dries Van Noten

Roasted beetroot, whipped goat cheese and peppery rocket
Deep colour palettes, reminiscent of beetroot and wonderfully tasteful

Smoked Salmon Deluxe - £12

Inspired by Hermès

Smoked salmon, cream cheese, cucumber ribbons and fresh dill
Refined, Parisian luxury, effortlessly chic

Avocado Feta Smash - £11 (V) (VFO)

Inspired by Missoni

Crushed avocado, vegan feta, chilli flakes and lime
Artistic, colourful, avant-garde with a Mediterranean twist

Prosciutto & Fig - £12

Inspired by Armani

Parma ham, fig jam and rocket leaves
The indulgent perfect combination, with a sense of passion

The Roast - £11

Inspired by Dunhill

Thinly sliced rare roast beef, horseradish cream and watercress
Elevated - a favourite with heritage, strength, and elegance

Fish Goujons, Crushed Minted Peas & House Chips - £15

Inspired by Hunter

Crispy golden fish goujons served with homemade crushed minted peas and thick-cut house chips
Classic British practicality, with a stylish twist

DESSERTS

Chocolate Brownie, Chocolate Sauce & Chantilly Cream (GF)(V) - £7.70

Chunky, fudgy brownie drizzled in warm chocolate sauce, with a swirl of vanilla-scented cream.

Rich, reliable, and always ready for its close-up.

Sticky Toffee Pudding with Vanilla Ice Cream (GF)(V) - £7.50

Golden and spongy, soaked in toffee sauce, served with a cool scoop of vanilla ice cream.
Deeply comforting and devilishly good.

Lemon Posset with Winter Berry Compote & Sablé Biscuit (V) - £7

Silky, sharp lemon posset topped with jewel-toned berries and a buttery biscuit for crunch.
Zesty, refined, and runway-ready.

Apple & Cinnamon Crumble (V) - £7.50

Spiced apple filling beneath a golden, buttery crumble. Served with your choice of vanilla ice cream or cream.

Classic countryside meets couture dessert bar.



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