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## Snacks

Chicken Liver Parfait,  
Blood Orange

Parmesan Custard, Onion

*NV Champagne, Prologue, J.M Labruyère,  
Verzennay, France - £26.00 - 125ml*

## BBQ Damper Bread

Vegemite Butter



## Starter

Wild Garlic Tortellini, Guanciale,  
Spring Pea, Yorkshire Asparagus, Egg Yolk

*2024 Riesling, Leconfield, Coonawarra,  
South Australia - £17.00 - 175ml*

## Main

50 Day Aged Wing Rib,  
Beef Fat Potato,  
Sunday Trimmings

*2009 Château Talbot,  
4ème Grand Cru Classé, Saint-Julien,  
Bordeaux, France - £42.00 - 175ml*

## Sunday Lunch Set Menu

**£59 Per Person**

*Please notify a member of staff of any food allergies or intolerances.  
A discretionary 12.5% service charge will be added to your final bill.*

## Dessert

Poached Apricots,  
Balinese Vanilla Custard Tart,  
Chocolate Sorbet

*2024 Muscat de Beaumes-de-Venise,  
Domaine des Bernardins,  
Rhone, France - £14.00 - 70ml*

## Petit Fours

