



SUNDAY MENU

2 courses £38 or 3 courses £46

SNACKS - Marinated Olives £4.50 / Fresh Maldon Oysters £3.50 each / House Breads £4.50

STARTERS

Cured Bream, Beetroot, Smoked Almond, Dill & Horseradish Buttermilk

Game Terrine, Pickled Walnut, Bitter Leaf Salad

Haddock Kiev, Wild Mushroom Butter, Celeriac, Fennel

Steak Tartare, Alliums, Truffle, Soy Pickled Mushroom

Marinated Beetroot, Whipped Goats Cheese, Candied Walnut, Bitter Leaf (V)

MAINS

Sunday Roast with your choice of Top Rump of Beef, Chargrilled Leg of Lamb, Turkey,
Vegetarian or Vegan

All Served with Roast Potatoes, Parsnip, Carrot, Yorkshire Pudding, Seasonal Vegetables and Proper Gravy

Butter Poached Cod, Monks Beard, Chicken Roe Butter Sauce, Pickled Green Grape

Sea Bass, Leek Fondue, Wild Mushroom, Hazelnut & Truffle Pesto

Butternut Squash Risotto, Brassicas, Sage, Puffed Wild Rice (V)

220g / 8oz Charcoal Grilled Fillet Steak (£12 supplement) or

600g / 21oz Mature Dry Aged Chateaubriand (for two people sharing £12.50 supplement per person)

Both with Flat Mushrooms, Steak Cut Chips, Bearnaise or Peppercorn Sauce or with All Sunday Roast Accompaniments

SIDES @ £5.95 each - Cauliflower Cheese / or Pigs in Blanket & Stuffing

@ £5 each - Koffmann Skinny Fries / or Bitter Leaf Salad

DESSERTS

Christmas Pudding, Aerated Brandy & Rosemary Custard

Spiced Poached pear, Yoghurt Parfait, Pecan Granola

Set Chocolate Mousse, Sea Buckthorn, Milk Ice Cream

No.15 Seasonal Apple Crumble with Custard or Vanilla Ice Cream

Selection of 3 Individually Garnished Cheeses and Crackers (6 Cheeses £3 Supplement)

If you have a food allergy or intolerance please speak to a staff member before ordering your meal

A discretionary 12.5% gratuity for staff will be added to your bill.

All prices inclusive of VAT