

TWINE

SUNDAY LUNCH

two courses £35 – three courses £45

BREADS

Home-made breads served with salted butter

STARTERS

Isle of Wight tomatoes, goats cheese, sourdough

Chicken liver parfait, preserved cherries, toasted brioche

Chalk stream trout, preserved lemon, cucumber, yogurt, D'Espelette pepper

Home-made soup of the day, sea truffle croquette, crème fraîche

ROASTS

all served with roasted potatoes, seasonal vegetables and family-style cauliflower cheese

Roast rump cap beef, Yorkshire pudding, glazed carrot, red wine sauce

Roast leg of lamb, home-made mint sauce, glazed carrot

Chicken breast, Yorkshire pudding, wild mushroom sauce

Roasted cod, leek, chive butter

Mushrooms wellington, mushroom puree, glazed carrot, Madeira cream sauce

DESSERTS

Apricot mille-feuille, Tonka bean, crème fraîche, almond

Chocolate Marquise, raspberry sorbet

Selection of Ice Cream and Sorbet

Strawberries, baked yogurt, long pepper, sable

British Cheese Board, sourdough crackers, homemade chutney (+£5)

HOT DRINKS + £5

French Press coffee or choice of tea and petit fours

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.