

# SAMPLE Sunday Lunch

2 Course 31 | 3 Course 40

additional supplement \*3 | \*\*7

## Starters

- White Onion Velouté **D G V**  
Smoked Cheddar Espuma | Onion Jam
- \*Aged Smoked Tuna **G**  
Ponzu | Shallots | Yuzu
- Crispy Chicken **D G**  
Anchovy Emulsion | Baby Gem | Parmesan | Thyme | Bacon
- Duck Liver Parfait **D N**  
Spiced Plum | Shallots | Pistachio | Duck Skin
- Heirloom Tomato Tartare **Ve**  
Shallot | Tomato Consommé | Smoked Tomato Tapioca | Basil Granita

## Mains

- Market Fish **D**  
Tenderstem Broccoli | Cockles | Cream Sauce
- \*Roast Sirloin of Beef (pink) **D G**  
Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables
- Roast Lamb Neck **D G**  
Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables
- Boneless Pork Chop (pink) **D G**  
Grilled Cabbage | Whisky Tomato Sauce | Caramelised Apple | Potato Rosti
- Chicken Breast **D G**  
Mushroom | Blade of Beef Croquette | Carrot
- Beetroot Gnocchi **G Ve**  
Mushroom Sauce | Herb Espuma Sauce | Wild Mushrooms | Purple Sprouting Broccoli

## Desserts

- Pineapple Vanilla Cheesecake **D G**  
Coconut Granita | Raspberry | Citrus Leaf Tuile
- Assiette of Profiteroles **D G V**  
Vanilla Ice Cream
- Vanilla Panna Cotta **Ve**  
Fresh Strawberries | Basil | Herb Cucumber Sorbet
- \*\* Selection of Four World Cheeses **D G N**  
Chutney | Biscuits

## Sides 7

- Crispy Aubergine  
Ponzu | Sweet Chilli | Coriander **Ve**
- Baked New Potatoes  
Salsa Verde | Feta **D V**
- Mixed Vegetables **Ve**
- Yorkshire Pudding **D G V** 1.5 each

## Flights *Sommelier's Selection*

- A Trio of Sweet Wine 9  
- 25 ml measures
- A Trio of Ports 12.5  
- 25 ml measures

please inform your server of dietary requirements - Vegan Menu available on request | some dishes may contain lead shot

**D** contains dairy

**G** contains gluten

**N** contains nuts

**V** vegetarian

**Ve** vegan