

SAMPLE Sunday Lunch

2 Course 31 | 3 Course 40

additional supplement * 5

Starters

Red Thai Coconut Velouté **D G**
Prawn Fritter | Crispy Onions | Yoghurt

Salmon Tataki **G**
Sesame | Teriyaki | Fennel | Chilli

Dried Rubbed Pork Belly
Carrot | Mustard | Pearl Onions

Venison Tartare **D G**
Fermented Blueberry | Black Pudding | Beetroot | Goats Milk

Blue Cheese Panna Cotta **Ve**
Dill | Roast Yeast | Rose Tapioca

Mains

Halibut
Mussels | Baby Onion | Shimeji Mushroom | Lemon | Vegetable Consommé

Roast Sirloin of Beef (pink) **D G**
Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables

Roast Chicken Breast **D G**
Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables

Lamb Rump (pink) **D G**
Purple Sprouting Broccoli | Black Pudding | Parmesan Herb Crumb | Anchovy

Pork Belly **D**
Mustard | Bone Marrow | Charred Cauliflower | Swiss Chard

Chickpea Polenta **Ve**
King Oyster Mushroom | Curry | Radish | Pomegranate | Coconut

Desserts

Chilled Chocolate Delice **D G N**
Bitter Coffee | Hazelnuts | Pinecone Honey | White Chocolate Aero

Walnut Brioche Pudding **G N**
White Chocolate | Tonka Bean

Elderflower Marshmallow **Ve**
Red Grape | Sesame | Lemon

Rhubarb Custard Bombe **D G V**
Citrus Rhubarb | Vanilla | Black Lime

* Selection of Four World Cheeses **D G**
Chutney | Biscuits

Sides 6

Roast Baby Carrots | Hazelnuts
Pomegranate Crème Fraîche **D N V**

Baked New Potatoes
Bombay Butter **Ve**

Cauliflower & Cheese
Herb Dressing | Bacon **D G V**

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