

# SAMPLE Sunday Lunch

2 Course 27 | 3 Course 35

additional supplement \* 5

## Starters

Watercress Veloute **D G V**  
Goats Cheese Croquette | Yolk Puree | Leek

Cornish Mackerel **G**  
Gazpacho | Chorizo | Olive Oil & Lemon Verbena Sorbet

Ox Tongue  
Treacle Glaze | Kohlrabi | Wasabi Mayo | Sesame Rice Crisp

Beef Carpaccio **G**  
Shimeji Mushrooms | Bone Marrow Aioli | Cured Yolk

Artichoke Chawanmushi **D G V**  
Smoked Potato | Hay | Celeriac | Shimeji Mushrooms | Apple Blossom

## Mains

Pollock **D**  
Risotto | Fresh Pea | Cockles | Butter Sauce

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

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

Duck Breast (pink) **D G**  
Sweet Potato Terrine | Kimchi | Confit Duck | BBQ Corn | Hoi Sin Glaze

Pork Loin **D**  
Caponata | Lyonnaise Potatoes | Black Garlic Emulsion

Sweet Potato & Ricotta Raviolo **D G V**  
Baby Leeks | Stilton Espuma | Chargrilled Sweet Potato | Parsley Oil

## Desserts

Lemon Meringue Tart **D G V**  
Basil Curd | Strawberry & Yuzu Ice Cream

Chocolate Castella **D G V**  
Sangria | Matcha Ice Cream

Lychee Parfait **D**  
Grapefruit | Rose Pavlova | Hibiscus Jelly

Milk Chocolate Cremeux **D G V**  
Chocolate Crepe | Sherry Caramel | Coffee Mousse

\* Selection of Five World Cheeses **D G N**  
Chutney | Biscuits

## Sides 6

Chilli Roasted Tenderstem Broccoli **V**  
Roast Potatoes **V**  
Cauliflower Cheese **D 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