

SAMPLE Sunday Lunch

2 Course 27 | 3 Course 35

additional supplement * 5

Starters

- Leek Velouté **D G**
Smoked Haddock | Beignet | Dill Crème Fraîche
- Smoked Eel **D**
Beetroot | Wasabi | Teriyaki
- Dried Rubbed Pork Belly
Carrot | Mustard | Pearl Onions
- Beef Tartare **D**
Parmesan | Anchovies | Garlic | Yuzu | Nasturtium
- Jerusalem Artichoke Crème Brûlée **N G Ve**
Celeriac | Roasted Artichoke | Walnut | Truffe Tuile

Mains

- Miso Honey Glazed Cod **D G**
Mussels | Olives | Ginger | Beurre Blanc
- 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
- Duck Breast (pink)
Jerusalem Artichoke | Carrot | Pinecone Honey | Fennel
- Charred Cauliflower **Ve**
Pickled Raisins | Carrots | Leeks | Green Mojo Verde

Desserts

- Lemon Verbena Custard **D G**
Pear | Stout Spiced Cake | Pear Lemon Verbena Sorbet
- Cherry Caramel **D G V**
Chocolate Aerated Sponge | Kirsch Cherries
- Hazelnut Sponge Cake **N Ve**
Hazelnut | Mango | Chocolate | Passion Fruit
- Banoffee **D V**
Rum Banana | Caramel | Miso Butterscotch Ice Cream
- * 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