

# SAMPLE Sunday Lunch

2 Course 31 | 3 Course 40

additional supplement \* 5

## Starters

Cider & Onion Velouté **G V**  
Apple | Charcoal Cheddar

Smoked Eel **D**  
Beetroot | Wasabi | Teriyaki

Dried Rubbed Pork Belly  
Carrot | Mustard | Pearl Onions

Tuna Tartare **G**  
Okonomiyaki | Avocado | Radish | Teriyaki | Wasabi

Jerusalem Artichoke Crème Brûlée **N G Ve**  
Celeriac | Roasted Artichoke | Walnut | Truffe Tuile

## Mains

Cod & Scallop **D**  
Champagne Beurre Blanc | Coco Beans | Celeriac | Mussels | Charcoal

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

Venison Pavé (pink) **D**  
Roscoff Onion | Rainbow Chard | Spiced Cauliflower | Cider

Salt-Roasted Celeriac **Ve**  
Spice Cauliflower | Raisin Vinegar | Kale | Crispy Celeriac

## Desserts

Lemon Verbena Custard **D G**  
Pear | Stout Spiced Cake | Pear Lemon Verbena Sorbet

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

Matcha Panna Cotta **Ve**  
Meringue | Coconut | Raspberry | Granola

Banoffee **D V**  
Rum Banana | Caramel | Miso Butterscotch Ice Cream

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

## Sides 6

Tenderstem Broccoli | Lemon | Garlic **Ve**

Roast Potatoes **Ve**

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