

# Sample Sunday Lunch

2 Course 29 | 3 Course 38

additional supplement \*3 | \*\*5

## Starters

Roast Cauliflower Soup D V / Vegan on request  
Watercress Crème Fraiche | Truffle Oil

Citrus Cured Sea Trout D  
Grape | Wasabi | Crispy Anchovies | Dill | Seaweed Crisp | Caviar

\* Beef Tartare D G  
Salt Baked Beetroot | Smoked Goats Curd | Capers | Aioli | Nasturtium

Smoked Ham Hock & Confit Chicken Ballotine G  
Piccalilli Puree | Salted Cucumber | Crispy Onions | Dill

Smoked Potato Ravioli G Vegan  
Wild Mushrooms | Gorgonzola | Thai Pickled Shallots | Basil

## Mains

Skrei Cod D  
Saluted Potatoes, Clams, Lemon, Baby Gem, Peas

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

Roast Chicken Breast D G  
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

\* Hogget (pink) D  
Iman Byaldi | Crispy Potato | Black Garlic | Salsa Verde | Lamb Sauce

Cured Pork Belly D G  
Pork Fillet | Black Pudding Hash Brown | Pickled Fennel & Apple Salad | Beetroot & Orange Chutney

Summer Squash D V / Vegan on request  
Courgette | Whipped Goats Cheese | Glazed Bok Choi | Butternut & Basil Veloute

## Desserts

Chocolate Gateau D G N V  
Pecan Praline | Raspberry Parfait | Black Sesame

Orange Blossom Rice Pudding Vegan  
Mango | Passion Fruit | Lemongrass

Peach Choux Bun D G V  
Chargrilled Peach | Crème Diplomat | Pimms Textures

Basil Panna Cotta D  
Strawberry | Vanilla Ice Cream

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

## Sides 5

Hispi Cabbage | Rarebit  
Crispy Onions D G V

Chilli Roasted Tenderstem Broccoli  
Romesco N V

Roast Potatoes V  
50/50 Mash V

## Flights *Sommelier's Selection*

A Trio of Sweet Wine 10  
- 25 ml measures

A Trio of Ports 12.5  
- 25 ml measures

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy G contains gluten N contains nuts V vegetarian