

# Sample Sunday Lunch

2 Course 25

| 3 Course 32

## Starters

### *Cauliflower Soup*

Toasted Walnuts, Compressed Apple, Parsley Oil

D N V

### *Cornish Cod Croquette*

Buttermilk, Rye Valley Champagne Rhubarb, Radish, Caviar

D G

### *Smoked Chicken & Ham Hock Terrine*

Pickles, Truffle Mayonnaise, Leeks, Crispy Chicken Skin

D

### *Whipped Goat's Curd ( or Tofu )*

Heritage Beetroot, Orange, Candied Coriander Seeds

D G N V  
( or VG )

## Mains

### *Hake*

Sweet Potato, Leeks, Mussels, Katsu, Coconut, Sriracha Pesto, Coriander Oil

D N

### *Pork Fillet*

Lyonnaise Potato, Apples, Glazed Cheek, Roscoff, Onions, Cider Caramel, Lemon Thyme

D

### *Roast Sirloin of Beef ( served slightly pink | + 5 supplement ) or Roast Chicken Breast*

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

D G

### *Salt Baked Celeriac*

Stout Glazed Maitake Mushroom, Watercress, Jersey Royals, Roast Shallots, Salsa Verde

VG

## Desserts

### *Coconut Panna Cotta*

Mango Jelly, White Chocolate Cremeux, Sesame Tuile, Thai Basil

D

### *Treacle Tart*

Pear Textures, Stem Ginger Ice Cream

D G V

### *Passion Fruit Meringue Tart*

Raspberry Jelly, Raspberry & Mint Sorbet

G VG

### *Selection of Five World Cheeses ( + 5 supplement )*

Chutney & Biscuits

D G N

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

VG vegan