



SEASONAL SUNDAY LUNCH MENU

TWO COURSES - £30 | THREE COURSES - £40

STARTERS

MUSCADE DE PROVENCE PUMPKIN SOUP
SEEDED BISCUIT - LEMON

BEETROOT SALAD
APPLE - GOATS CURD - SPICED GRANOLA

PORK TERRINE
PISTACHIO - APRICOT - BRIOCHE

BRAISED BEEF CHEEK
PARSNIP PURÉE - BURNT APPLE PURÉE - PARSNIP CRISP

TORCHED MACKEREL
RHUBARB - SOY & SESAME CARAMEL - SEA HERBS

MAINS

GUINEA FOWL
TURNIP - FENNEL - POMME ANNA

ROAST BEEF (+£5 SUPPLEMENT)
CEP - RISOTTO - CHANTERELLES

PORK TENDERLOIN
CONFIT SECRETO - CELERIAC - DATE

SOUTH COAST BRILL
CHICKEN WING - CHARD - MUSHROOM - CHERVIL ROOT

SOUTH COAST HALIBUT
SAND CARROT - RAINBOW CHARD - SEA HERBS

DUCK EGG
QUINOA - JERUSALEM ARTICHOKE - GARLIC

DESSERTS

HAZELNUT FRANGIPANE
BLOOD ORANGE - MUSCOVADO - DATE

IVOIRE WHITE CHOCOLATE CREMEUX
RHUBARB - CHOUX - GINGER - HIBISCUS

ESPRESSO
WALNUT PRALINE - CHEESECAKE - CARAMEL

64% MANJARI CHOCOLATE
HAZELNUT - CARAMEL - ORANGE - SPICE

SELECTION OF CHEESE
TRADITIONAL CONDIMENTS

ALL PRICES ARE INCLUSIVE OF VAT.
ALL GAME MAY CONTAIN SHOT. MEAT SERVED PINK UNLESS STATED OTHERWISE.
PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.
SHOULD YOU HAVE ANY ALLERGY CONCERNS, PLEASE CONFIRM WITH THE MANAGER PRIOR TO PLACING YOUR ORDER.