

3 COURSE SUNDAY LUNCH MENU

£ 6 5



S T A R T E R S

Velouté *v*

Mushroom velouté, puff pastry twist, wild mushroom duxelles, tarragon

Duck

Duck liver parfait, toasted brioche, onion chutney, herb salad

Cured Salmon

Citrus cured salmon, apple dashi radish, fresh granny smith

Waldorf Tartlet

Celery, apple, raisin, crème fraiche candied walnut, herb salad, pastry tart case

Tortellini *v*

Homemade pasta, roast crown prince pumpkin smoked cheese sauce, crispy sage, chilli

M A I N S

Roast Beef

Roast sirloin, roast potatoes, glazed carrot, garden greens, cauliflower cheese, red wine jus, Yorkshire pudding

Pork Belly

Tamworth Pork belly, roast potatoes, glazed carrot, garden greens, cauliflower cheese, pork jus, Yorkshire pudding

Halibut

Fillet, roast bone sauce kohlrabi & apple

Hake

BBQ hake fillet, roast bone sauce, cornish mussels, coastal herbs

Agnolotti

Wild mushroom & ricotta, cheese foam, mushroom powder, sautéed wild mushrooms

D E S S E R T S

Souffle du Jour

Souffle, ice cream & anglaise

Choux

Choux bun, tonka diplomat cream, salted caramel ice cream, vanilla sauce

Chocolate Marquise

Set chocolate mousse, passion fruit sorbet coca nibs, tempered chocolate

Cheese Board

Selection of 3 cheeses, chutney, biscuits & quince

Sorbet Selection

Selection of seasonal sorbets & tuille

**Please note this a sample menu. as our menu changes often with seasonal ingredients.*