



Sample Sunday Lunch

2 Course 23

| 3 Course 30

Starters

Spiced Sweet Potato Soup
Mint Yoghurt, Onion Bhaji

D V

Flaked Cod

Smoked Yolk, Salt Baked Celeriac, Pickled Mushroom, Onions & Soy Broth

D G

Chicken Liver Parfait

Pear Chutney, Brioche, Spiced Orange Pearls

D G

Salt Baked Beetroot

Basil Pannacotta, Roasted Walnuts, Peperonata

VG

Mains

Hake

Salt Baked Celeriac, Crispy Chicken Skin, Wild Mushroom, Pancetta, Pearl Barley, Chive Oil

D G

Pork Fillet (served slightly pink)

Rosemary & Olive Polenta, Burnt Apple, Stuffed Shallot, Pork Roti

D G

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

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

D G

Roasted Cauliflower

Capers, Raisin Puree, Smoked Almond Pesto, Cauliflower Cous Cous, Sweet Chilli Dressing

N VG

Desserts

Sticky Toffee Fondant

Pedro Ximenez Raisins, Caramel Ice Cream

D V

Chocolate Salted Caramel Mousse

Toasted Marshmallow, White Chocolate Aero, Chocolate Crumb

D G V

Caramelised Banana Crème Brûlée

Toffee Ice Cream, Cashew Nut Brittle

N 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

