



Sample Sunday Lunch

2 Course 27

| 3 Course 35

Starters

Roasted Sweet Potato Soup

Seed Pesto | Lime Crème Fraiche | Chilli Oil

D V
(or VE)

Mackerel

Ceviche | Cucumber | Chorizo | Lemon Gel | Horseradish Cream | Crackling

D G

Confit Duck Terrine

Sesame | Salted Cucumber | Mirin Glazed Orange | Chilli

Mushroom Tart

Jerusalem Artichokes | Wild Mushrooms | Parmesan Custard | Truffle | Seaweed

D G V
(or VE)

Mains

Wild Halibut

Burnt Leek | Roast Shallots | Chanterelle Mushrooms | Tarragon Potatoes

Vin Jaune Butter Sauce | Sea Purslane | Seaweed

D

Confit Pork Belly

Sage & Roast Garlic Polenta | Miso Glazed Hispi | Chargrilled Butternut Squash

Tapenade | Parma Ham | Apple

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

Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables

D G

Roasted Aubergine

Baba Ganoush | Onion Bhaji | Lentil Dhal | Spinach | Katsu

VE

Desserts

Tiramisu

Coffee Syrup | Mascarpone Cream | Coffee Gel | Cappuccino Ice Cream

D G V

Chocolate & Caramel Delice

Cocoa Nib | Banana & Toffee Ripple Ice Cream

D V

Pina Colada

Chargrilled Poached Pineapple | Rum Gel | Coconut Sorbet

G VE

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

VE vegan

