

RESTAURANT

23

SUNDAY LUNCH

2017

STARTERS

Salmon

Avocado, Dill, Buttermilk

Beetroot

Lovage, Sheep's Milk, Quinoa (V)

Rabbit

Peanut, Gherkin, Carrot

Pigeon

Chicory, Quince, Pastilla

Mushroom

Pasta, Balsamic, Parmesan (V)

MAINS

Roscoff Onion

Ash, Stuffing, Consommé

Pollock

Seaweed, Lemon, Charred Leeks

Brill

Pepper, Courgette, Parma Ham

Beef

Garlic, Onion Jam, Yorkshire Pudding

Pork Loin

Sage & Onion, Apple, Crackling

(All roasts are served with beef fat potatoes, seasonal vegetables, jus)

DESSERTS

White Chocolate

Biscuit, Clementine, Fennel

Apple

Cinnamon, Yogurt, Sorbet

Raspberry

Meringue, Sorbet, Panna Cotta

Egg Custard

Nutmeg, Yuzu, Sweet & Sour

Cheese

Selection of British and French artisan cheeses

£37 FOR 2 COURSES

£45 FOR 3 COURSES

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL FINAL BILLS. (V) VEGETARIAN. *WHILST WE WILL DO ALL WE CAN TO ACCOMMODATE GUESTS WITH FOOD INTOLERANCES AND ALLERGIES, WE ARE UNABLE TO GUARANTEE THAT DISHES WILL BE COMPLETELY ALLERGEN-FREE.*