

## *Sunday Lunch Menu*

Three Courses £50

### STARTERS

Loch Duart Smoked Salmon

Marinated Hass Avocado

[F],[SD]

Beetroot & Chicory Salad (V)

Stichelton Cheese Dressing

[SD], [Mu], [G], [M]

Celeriac & Apple Velouté

Chestnuts, Herb Salsa

[Ce], [SD] VE

Wild Mushroom Vol-au-vent (V)

Madeira Sauce, Winter Truffle

[SD], [E], [M], [G]

### MAINS

Roasted 28-day Aged Beef Striploin or

Corn Fed Chicken Crown & Herb Butter

Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy

[M], [G], [SD]

Roasted Cornish Cod

Potato Puree, Baby Leeks, Red Wine Sauce

[SD], [F], [M]

Pumpkin Risotto with Brussel Sprout Tops (Ve)

Herb Dressing & Crispy Sage

[SD]

### SIDES £5 each

Mixed Leaf Salad [Mu], [SD]

Buttered Tenderstem Broccoli [M]

Roasted Potatoes | French Fries

Additional Bread Roll £1 [G]

### DESSERTS

Roasted White Chocolate Mousse

Blackberry Compote

[F], [S], [M]

Warm Sticky Toffee Pudding

Clotted Cream Chantilly

[E], [M], [G]

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers

[E], [G], [M], [SD], [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. V vegetarian. VE vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.