

## *Sunday Lunch Menu*

Three Courses £50

### STARTERS

Loch Duart Smoked Salmon  
Marinated Hass Avocado  
[F], [SD]

Beetroot & Goat Cheese Salad  
Pickled Mushroom Dressing  
[M], [Mu], [SD], [G] **V**

Celeriac & Apple Velouté  
Chestnuts, Herb Salsa  
[Ce], [SD] **VE**

Terrine of Ham Hock with Hens Egg Croquette  
Bitter Leaf Salad, Caper Mayonnaise  
[SD], [E], [M], [Mu], [G], [Ce]

### 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]

Fillet of Gilthead Bream  
Bouillabaisse Sauce, Braised Baby Gem Lettuce  
[SD], [F], [G], [M]

Wild Mushroom Pie (VE)  
Butternut Squash Veloute, Braised Hispi Cabbage  
[SD] **VE**

### SIDES £5 each

Mixed Leaf Salad [Mu], [SD]  
Buttered Tenderstem Broccoli [M]  
Roasted Potatoes | French Fries  
Additional Bread Roll £1 [G]

### DESSERTS

Chocolate Fondant  
with Vanilla Ice Cream  
[M], [S], [E] **V**

Warm Pink Lady Apple Pudding  
Vanilla Clotted Cream  
[E], [M], [G] **V**

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.