Sunday Lunch Menu

Two Courses £45 - Three Courses £50

## **STARTERS**

Loch Duart Smoked Salmon Marinated Hass Avocado

Salad of Roasted Beetroot & Goat Cheese Grilled Tenderstem Broccoli Dressing [M], [Mu], [SD] V

Ham Hock Terrine
Apple Dressing, Autumn Leaves, Herb Mayonnaise & Toasted Milk Bread
[E], [G], [M], [Mu], [SD]

## **MAINS**

Roasted 28-day Aged Beef Ribeye or Corn Fed Chicken Crown & Herb Butter Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy [M], [G], [SD]

Cornish Seabream, Baby Spinach, Bouillabaisse Sauce Glazed Fennel [F], [M], [SD]

Potato Gnocchi, Braised Kale, Celery, Butternut Squash Sauce Crispy Sage & Wild Mushrooms [Ce], [G], [S], [SD] VE

## SIDES £5 each

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

## **DESSERTS**

Praline, Hazelnut Chocolate Mousse Amarena Cherries [E], [G], [M], [N], [S] v

White Chocolate Parfait with Fig Compote Coconut Sable [F], [G], [M], [S]

Selection of British Cheese supplement £5
Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers
[E],[G], [M],[SD], [N]

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.