

## Sunday Lunch Menu

Three Courses £50

### STARTERS

Loch Duart Smoked Salmon

Marinated Hass Avocado

[F],[SD]

New Season Courgette Flower Fritter  
Smoked Aubergine Puree, Sauce Vierge

[Mu], [SD] **VE**

Leek & Potato Velouté  
Warm Mushroom Brioche

[G], [Ce], [M], [Mu], [E]

### 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]

Roasted Cornish Seabream

Glazed Fennel, Bouillabaisse Sauce

[F], [M], [SD], [Ce]

Goat Cheese Soufflé

Sweet Pepper Sauce, Tomato & Basil Dressing

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

### SIDES £5 each

Mixed Leaf Salad [Mu], [SD]

Buttered Tenderstem Broccoli [M]

Roasted Potatoes | French Fries

Additional Bread Roll £1 [G]

### DESSERTS

Pavlova

Vanilla Cream, Red Berries & Strawberries

[E], [S], [M],[G] **V**

White Chocolate Rhubarb Tart

[E], [M], [G] [S], [F]**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.

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