

## Sunday Lunch Menu

Two Courses £45 - Three Courses £50

### STARTERS

Loch Duart Smoked Salmon

Marinated Hass Avocado

[F], [SD]

Salad of Roasted Beetroot, Lentil du Puy Dressing

Bitter Leaves & Goat Cheese

[Mu], [SD] V

St Ewes Egg Fritter, Shimeji Mushroom Dressing, Celeriac Purée

Prosciutto & Autumn Truffles

[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, Sweet Pepper Sauce, Parsley Pesto

Glazed Courgettes

[F], [M], [SD]

Potato Gnocchi, Braised Kale, Celery, Butternut Squash Sauce

Crispy Sage

[G], [SD], [Ce] 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.

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