

SAMPLE SUNDAY LUNCH MENU

Three-Course £50 | Two-Course 45

STARTERS

Olive Oil Poached Salmon

Olive Oil Poached Loch Duart Salmon, Lemon, Cucumber
[F], [SD], [Mu]

Baked Beetroot

Quinoa & Winter Leaf Salad, Puffed Wild Rice, Soft Herb Dressing
[SD] **VE**

Warm Cumberland Sausage Brioche

Hollandaise Sauce, Frisee Salad
[G], [M], [SD]

English Leek & Potato Soup

Crushed Garden Peas, Herb Crème Fraîche
[Ce], [M], [SD] **V**

MAINS

Roasted 28-day Aged Beef Sirloin OR Corn Fed Chicken Crown & Herb Butter

Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy
[M], [G], [SD]

Cornish Cod

Brown Shrimp, Caper, Parsley Butter
[F], [C], [M], [SD]

Wild Mushroom Pie

Lentil Velouté, Glazed Celery
[Ce], [G], [S], [SD] **VE**

SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD]

Cauliflower Cheese [E], [G], [M], [Mu] | Buttered Curly Kale [M]

Roasted Potatoes | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Rhubarb & Pistachio Eton Mess

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

Caramelised Cambridge Cream

[M], [E] **V**

Sticky Toffee Pudding & Vanilla Ice-cream

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

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Oat 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.