

## SUNDAY ROAST LUNCH MENU

SERVED ALL DAY FROM 12 – 6PM

### Starters

2 COURSES £17.00

3 COURSES £22.00

**Asparagus**, kohlrabi, avocado, puffed quinoa, enoki

**Broccoli soup**

**Carpaccio of veal**, pickles

**Mediterranean vegetable salad**, aubergine, stuffed courgette flower

**Mushroom ceviche**, plantain, sweet potato

**Mackrel**, tomato, mushroom, cucumber, nasturtium

### Main courses

**Dashi poached supreme chicken**, red and white basmati, aji mayonnaise

**Aubergine cannelloni**, caponata, tomato

**Sea bass**, sweet potato, dill fish cream, fennel, onion salad, plantain

**Roast Chateaubriand**, onion gravy, £5.00 supplement per person based on two people sharing

**Iberico presa**, stewed tomato, heritage tomato, pasta

All mains are served with seasonal vegetable, roast potato and Yorkshire pudding

### Dessert

**Chocolate and brown butter ganache**, avocado ice cream

**Selection of 3 sorbets**

**Poached pineapple**, ice cream, rum and raisons, passion fruit

**Pressed pear**, crumble, berry sorbet

**Caramelised white chocolate mousse**, apple, cinnamon

**Cheese board £4.50 supplement**

**Selection of five cheeses**, chutney, grapes, celery, crackers

**Cornish yarg**, St Thom, Wigmore, Burwood bole, Perl las blue

Selection of coffee, tea and petit fours £2.75

A comprehensive allergen menu is available upon request; please ask a member of staff for assistance