

SUNDAY ROAST LUNCH MENU

SERVED ALL DAY FROM 12 – 6PM

Starters

Poached hens egg, woodland mushroom, shallots

Broccoli soup

Linguine, mussels, chorizo

Veal sweetbreads, spinach, black garlic, confit lemon **£2.50 supplement**

Duck rillettes, pickles

Braised fennel, orange, quinoa salad

2 COURSES £17.00

3 COURSES £22.00

Main courses

Guinea fowl, pithivier, kimchi

Pork chop, caramelized apple, red cabbage, potato

Sea trout, yellow and red beets, fennel

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

Purple potato gnocchi, curried butternut squash, garlic

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

Dessert

Banana parfait, berries, sorbet

Selection of 3 sorbets

Stone fruits crumble, creme anglaise, ice cream

Triple layered chocolate tart, cherry sorbet

Bakewell tart, crème fraîche, orange, marmalade

Cheese board £4.50 supplement

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

Cornish Kern, Billie, Perl Wen, Oxford isis, Beauvale

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