



— GANYMEDE —

Sunday Lunch 17th April

To begin

<i>Bloody Mary</i>	£10.00	<i>Blood Orange Margarita</i>	£13.00
<i>Flor de Cana "Dark & Stormy"</i>	£11.00	<i>Butty Bach Premium Ale</i>	£5.20
<i>Kentucky Smoked Old Fashioned</i>	£12.00	<i>Starkey's Bramley Apple Juice</i>	£ 3.30
<i>Coates and Seely, Brut Reserve</i>	£12.00	<i>Coates and Seely, Sparkling Rose</i>	£13.50

Starters

Marinda tomato salad, mozzarella, and chimichurri	£12.00
Risotto nero with fennel, cuttlefish and chilli gremolata	£13.50
Sashimi of hamachi with rhubarb dressing and candied beetroot	£14.00
Aged beef and smoked eel tartare with creamed horseradish and sourdough crostini	£14.50
Chicken ravioli with leek fondue, seared foie gras and green peppercorn Madeira sauce	£15.50

Main courses

Sea bream with crushed potatoes, mussels and hispi cabbage	£18.00
Roast cauliflower with sandy carrots, green beans, roast potatoes and Yorkie	£20.00
Roast dry rubbed sirloin of beef, green beans, roast potatoes, horseradish and Yorkie	£26.00
Roast rolled shoulder of lamb, green beans, roast potatoes, horseradish and Yorkie	£28.00
Roast corn-fed chicken, stuffed leg, baby gem lettuce, sandy carrots, roast potatoes and Yorkie	£24.00

Side dish

Cauliflower cheese	£6.00
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Desserts

Apple and rhubarb crumble with vanilla ice cream (n)	£10.00
Spiced pineapple carpaccio with kaffir lime and coconut	£10.50
White chocolate crème brûlée with Comice pear compote	£11.00
Selection of cheese from La Fromagerie with quince and lavoche crackers	£13.50
Bitter chocolate and dulce de leche tart with chocolate chip honeycomb parfait (n)	£13.00

To Finish

Coffee or infusions with Amaretto chocolate truffles	£7.00
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An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

(n) = contains nuts