

SUNDAY LUNCH

start

confit chalk stream trout, spring salad, wasabi
pâté en croûte, black pudding, wholegrain mustard
beef tartare, dill pickle, sourdough
polenta, spring vegetable, hazelnut vinaigrette

follow

dry aged beef sirloin, traditional trimmings
chicken, charred courgette, sweet pepper, salsa verde
orzo risotto, mushroom, aged parmesan
sea bream, heritage tomato, tapenade, basil pesto

finish

choux bun, summer berry compote, vanilla chantilly
chocolate crèmeux, honeycomb, cherry
lemon tart, meringue, mango sorbet
blue cheese tart, port reduction, apple

3 Courses 49.50

LUNAR

by Neil Keating