

SUNDAY LUNCH

12.30 - 4PM

2 COURSES £35 – 3 COURSES £45

COCKTAILS

Virgin version of any of the below - £13

Mimosa Al Garibaldi - £16

Freshly squeezed orange juice,
prosecco, Campari,
Italicus Rosoliodi Bergamotto

Brasserie Mary - £18

Grey Goose vodka, in-house
garni spice blend, tomato juice
and Cadogan Bloody Mary stock

Cobalt & Tonic- £16

Butterfly pea flower, Gin No.3,
Elderflower tonic

STARTERS

Soup of the day (v+) *

Twice baked Montgomery cheese souffle with celery, apple & mustard dressing (v)

Sea bass crudo, blood orange & cauliflower

Goose liver terrine, sauternes jelly, grape & toasted brioche

MAINS

Roast sirloin of beef, parsnips, rainbow chard, Yorkshire pudding*

Roast pork belly, rainbow chard, apple sauce*

Roasted cod, mash potato, caper & lemon sauce*

Cauliflower risotto, caramelised onion & baby leek (v+)

All served with roast potatoes and seasonal vegetables

DESSERT

Chausson aux pommes

(To be shared between 2 people, please allow 15 minutes)

Profiteroles with vanilla ice cream & chocolate sauce

Confit pineapple, coconut foam, fresh herbs sorbet (v+)

Mango cheesecake passion fruit & mango compote

What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.

"Dishes, ingredients and prices are subject to change due to seasonality and product availability"

*An optional 15% service charge applies and all prices include VAT. *Sustainably sourced or local ingredients*

(v) vegetarian, (v+) vegan, (D/F) dairy free, (G/F) gluten free