

SUNDAY SET LUNCH MENU

2 courses £40 / 3 courses £50

STARTERS

Pork and pickle terrine, shortcrust pastry, celeriac remoulade
Hasselback potatoes, creamed leeks, cider gel, Barbers cheddar (V)
Cured pollock, watermelon dressing, cantaloupe, seaweed cracker, dill
Dressed white Cornish crab, brown crab crumpet, dill emulsion, pickled fennel (£10 supplement)

MAINS

Cornish haddock, orange braised chicory, orange emulsion, Vermouth sauce
Slow cooked hens egg, potato terrine, Roscoff onion, rocket, black truffle hollandaise (V)
Creedy carver duck breast, duck sausage, cauliflower, pickled radish, haricot puree, spiced sauce (£15 supplement)

SUNDAY ROASTS

Nut roast, vegetable gravy (V)
Cider brined pork loin, caramelised apple puree
Roast rump of beef, slow cooked ox cheek, horseradish
All served with Yorkshire pudding, roast potatoes, Roasted carrot, hispi cabbage & cheesy leeks

SIDES £6

Roasted parsnips
Seasonal greens, crispy leaves
Potato rosti, pickled Jalapeno, smoked emulsion

DESSERTS

Vanilla pannacotta, rhubarb sorbet, poach force rhubarb
White chocolate mousse, strawberries, meringue shards, sorrel sorbet
Crème brûlée custard tart, poached pear, caramelised white chocolate, pear sorbet
Dark chocolate ganache, coconut sorbet, crystalised chocolate, dark chocolate tuile
Selection of 3 British cheeses, grapes, homemade chutney and biscuits (£10 supplement)



** Please be aware that fish dishes may contain bones **
Please be aware that game dishes may contain lead shot
(v) Please note that these dishes are suitable for vegetarians.
A discretionary service charge of 10% will be added to your final bill.
Please let us know if you have any dietary requirements or intolerance.