

Sunday Lunch

To start

White Onion Velouté (v) – Texture of Onion, Onion Croute & Chive Oil
Cured Salmon Mosaic – Pickled Beetroot, Radish, Horseradish Cream,
Dill Oil & Salmon Caviar

Grilled Asparagus (v) – Quail Egg, Morels, Truffle Hollandaise &
Parmesan Cheese, Sourdough Croute

Pig Cheeks and Foie Grass – Gribiche Sauce, Crispy Skin, Apple and
Blackgarlic

Main Course

***All roasts is served with Yorkshire Pudding, Roast Potatoes, Roast Root
Vegetables and Cauliflower Baked***

Roasted Sirloin of Beef

Slow Roasted Pork Loin

Herbed Roasted Chicken

Grilled Seabass

Roasted Vegetable Pithivier, Beluga Lentils, Kale & Harissa Dressing

2 Courses £44.50

3 Courses £52.50



Sunday Lunch

To finish

Hibiscus Poached Pear - Honeycomb Ice Cream, Pear Chutney & Granola

Chocolate and Raspberry Slice - Raspberry Ice Cream

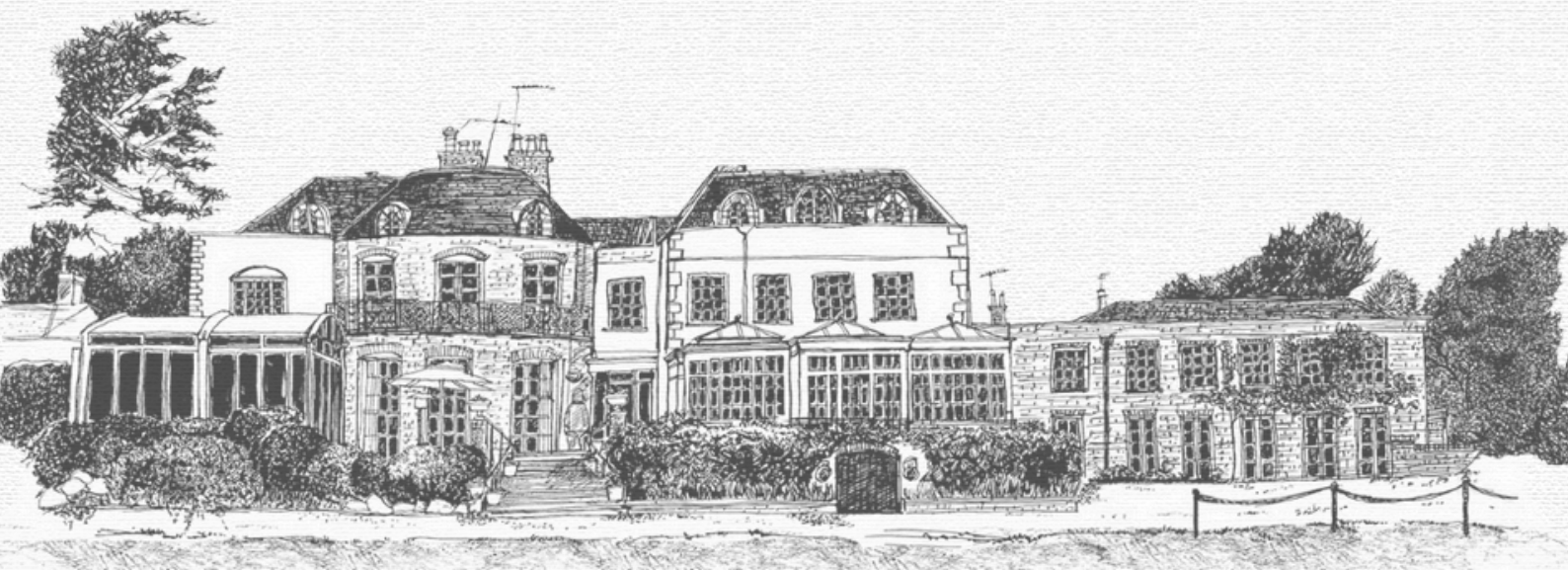
Sticky Toffee Pudding - Salted Caramel Sauce and Vanilla Ice Cream

Selection of British and French Cheese - Quince, Fig Chutney and Salted Crackers

Selection of Ice Creams & Sorbets

2 Courses £44.50

3 Courses £52.50



An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.