



# SUNDAY LUNCH

£60.00 PER PERSON

## SOURDOUGH

Herb butter, olive oil and balsamic



## CHICKEN CONFIT & WILD MUSHROOM MAC AND CHEESE

Gratin of gruyere-chive sauce, thyme crumble

## THE RISE PRAWN COCKTAIL

Cold water prawns, marie rose sauce, cherry tomatoes, baby gem, avocado, pickled cucumber, lemon, caviar, grilled sourdough

## HERITAGE BEETROOT SALAD (VE)

Salt-baked boltardy beetroot, pickled yellow beetroot, fennel-orange compote, candied walnut, sourdough croutons, lemon & tahini sauce



## SLOW-ROASTED AGED BEEF STRIPLOIN

French fried onion rings, beef gravy, chimichurri

## CRISPY ROLLED TAMWORTH PORK BELLY

Sage, fennel seeds, garlic confit, mustard, parsley, pork gravy, apple & cranberry chutney

## WILD MUSHROOM, SWEET POTATO & CHESTNUT PITHIVIER (VE)

Miso & onion sauce, chimichurri

### All mains served with:

Rosemary and garlic confit roast potatoes | Cheddar and horseradish cauliflower cheese

Chantenay carrots with Grand honey and sobacha | Truffle & chive mashed potatoes

Caramelised hispi cabbage with bacon, maple and miso | Yorkshire pudding



## APPLE & RHUBARB CRUMBLE

Vanilla custard, milk ice cream

## THE GRAND TRIFLE

Raspberries, strawberry mousse, orange jelly, vanilla sponge, crème chantilly

## CHOCOLATE MOUSSE (VE)

Drunken cherries, orange & ginger sorbet

Please inform a team member of any allergies or intolerances before placing your order.

Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.

A discretionary service charge of 12.5% will be added to the total bill.