

# 3 COURSE SUNDAY LUNCH MENU

£ 6 5



## S T A R T E R S

### Velouté *v*

Mushroom velouté, puff pastry twist, wild mushroom duxelles, tarragon

### Duck

Duck liver parfait, toasted brioche, onion chutney, herb salad

### Cured Salmon

Citrus cured salmon, apple dashi radish, fresh granny smith

### Waldorf Tartlet

Celery, apple, raisin, crème fraîche candied walnut, herb salad, pastry tart case

### Tortellini *v*

Homemade pasta, roast crown prince pumpkin smoked cheese sauce, crispy sage, chilli

## M A I N S

### Roast Beef

Roast sirloin, roast potatoes, glazed carrot, garden greens, cauliflower cheese, red wine jus, Yorkshire pudding

### Pork Belly

Tamworth Pork belly, roast potatoes, glazed carrot, garden greens, cauliflower cheese, pork jus, Yorkshire pudding

### Halibut

Fillet, roast bone sauce kohlrabi & apple

### Hake

BBQ hake fillet, roast bone sauce, cornish mussels, coastal herbs

### Agnolotti

Wild mushroom & ricotta, cheese foam, mushroom powder, sautéed wild mushrooms

## D E S S E R T S

### Souffle du Jour

Souffle, ice cream & anglaise

### Choux

Choux bun, tonka diplomat cream, salted caramel ice cream, vanilla sauce

### Chocolate Marquise

Set chocolate mousse, passion fruit sorbet coca nibs, tempered chocolate

### Cheese Board

Selection of 3 cheeses, chutney, biscuits & quince

### Sorbet Selection

Selection of seasonal sorbets & tuille

*\*Please note this a sample menu. as our menu changes often with seasonal ingredients.*