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2 COURSES FOR 45

3 COURSES FOR 49

*Glass of Laurent-Perrier La Cuvée Brut Champagne 22*

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## STARTER

### Shellfish Cocktail

*Pacific King Prawns, Dorset Crab, Cucumber, Avocado, Gem Lettuce*

### Pacific Line Caught Yellowfin Tuna Tartare

*Rice Cracker, Miso Aubergine, Soy Ponzu*

### Jerusalem Artichoke Velouté

*Wild Garlic, Roasted Hazelnut, Chive Oil (V)*

### Aged Lake District Farm Beef Fillet Tartare

*Cured Egg Yolk, Matchstick Potatoes*

### Beetroot Carpaccio

*Roasted Heritage Beets, Cashew Curd, Watercress (Ve)*

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## SUNDAY ROAST

### Norfolk Black Leg Roast Chicken

### Slow Roasted Lake District Farm Sirloin of Beef

### Suffolk Pork Rack

*All served with:*

Yorkshire Pudding

Horseradish

Roasted Potatoes

Seasonal Vegetables

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## MAIN COURSE

### Grilled Loch Duart Salmon

*Cucumber, Grape, Yuzu Koshō Butter Sauce*

### Slow Cooked Cévennes Onion

*English Asparagus, Freekeh, Hen of the Woods Mushroom, Truffle Jus (Ve)*

### Gnocchi Parisienne

*Pea, Broad Bean, Morels, Pecorino Cheese (V)*

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## DESSERT

Coffee Chocolate & Caramel Bar

Lemon & Strawberry Millefeuille

Crêpe Suzette Flambéed at the Table

*Vanilla Ice Cream*

*£10 supplement*

Selection of Seasonal Cheeses

*Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread*

*£9 supplement*



*(V) Vegetarian (Ve) Vegan*

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Our fish is MSC certified. Our meat is Red Tractor certified.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.