



EASTER SUNDAY LUNCH

3 Courses £65



STARTER

Grilled White Asparagus

St George Mushrooms, Wild Garlic, Roast Chicken Crumb

Cured Loch Duart Salmon

Avocado, Seaweed, Elderflower

Watercress Velouté

English Asparagus, Quail's Egg, Spring Truffle

Salad of Isle of White Heritage Tomatoes

Goat's Curd, Black Olive, Borage Flowers

Pressing of Black Leg Chicken

Pickled Spring Vegetables, Toasted Brioche

This menu is subject to change.

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

MAIN COURSE

Devon Lamb `En Croute`
Artichoke, Broad Bean, Tomato, Mint

Cornish Cod
Clams, Mussels, Sea Herbs

Fillet of Seabass
Borlotti Beans, Pea, Basil

Roast Lake District Farm Beef
Yorkshire Pudding, Roast Vegetables, Red Wine Jus

Semolina Gnocchi
Sprouting Broccoli, Gem Lettuce, Almond

DESSERT

Mille Feuille
Tahitian Vanilla Cream, Raspberries and Mint

Guanaja 70% Chocolate
Cremeux, Yuzu Jelly, Ginger Crumb

Strawberry and Rhubarb
Consommé, Almond Sponge, Rhubarb Sorbet

Exotic Fruits
Coconut Mousse, Passion Fruit and Mango Compote, Kaffir Lime Meringue

Selection of Artisanal Cheeses
Fruit Chutney, Celery and Crackers

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