



SUNDAY LUNCH

3 COURSES £65

STARTER

Cured Loch Duart Salmon
Dorset Crab, Lemon, Chive, Rye

Hampshire Burrata
Coal-Fired Beetroot, Fennel Pollen, Ice Wine Dressing

Asparagus Velouté
Quail Eggs, Morel Mushrooms

Pressing of Black Leg Chicken
Pickled Spring Vegetables, Toasted Brioche

Lincolnshire Smoked Eel
Apple, Horseradish, Cider

MAIN COURSE

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

Fillet of Cornish Cod
Black Garlic, White Asparagus, Dashi Broth

Rump of Devon Lamb
Crushed Potato, Olive, Tomato, Mint

Fillet of Newlyn Seabass
Fregola, Wild Mushrooms, Mussels

Semolina Gnocchi
Wild Garlic, Broccoli, Almond, English Truffle

DESSERTS

Orange Tian
Chocolate Creme Legéré, Blood Orange Sorbet

Banana and Lime Choux
Caramel Crème Anglaise

Rhubarb Syllabub
Yoghurt Meringue

Vanilla Crème Brûlée
Chocolate Mousse, Milk Foam

Selection of Artisanal Cheeses
Fruit Chutney, Celery, Crackers

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.

Please note this is a sample menu and subject to change