



#### 2 COURSES FOR 45 3 COURSES FOR 49

# Glass of Laurent-Perrier La Cuvée Brut Champagne 20

#### **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

William's Pear, Roasted Hazelnut, Chive Oil (V)

## Aged Lake District Farm Beef Fillet Tartare

Cured Egg Yolk, Matchstick Potatoes

# Beetroot Carpaccio

Roasted Beets, Cashew Curd, Watercress (Ve)

## 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

## **MAIN COURSE**

## Grilled Loch Duart Salmon

Cucumber, Grape, Yuzu Koshō Butter Sauce

## Slow Cooked Cévennes Onion

Salsify, Chestnut, Hen of the Wood Mushrooms, Truffle Jus (Ve)

#### Gnocchi Parisienne

Heritage Root Vegetables, Aged Pecorino (V)

# **DESSERT**

Basque Cheesecake Williams Pear Compote

Apple Tarte Tatin Vanilla Anglaise & Ice cream

Hazelnut & Caramel Bar

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

