

# Sunday Lunch

16<sup>th</sup> August 2020

3 COURSES 35.00

## **...for the little ones...**

*Our main courses can be offered in smaller portions and simplified for younger diners, alternatively we are happy to offer a selection of simpler dishes for children to enjoy, please just ask*

## **SUNDAY SPECIALS**

Very limited availability...

Whole Roasted Corn Fed Chicken  
*supplement £5pp*

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

✓ denotes dishes which are suitable for vegetarians

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)

## STARTERS

### CHILLED WATERMELON AND HONEYDEW SOUP

Stem Ginger, Crisp Bresaola, Basil

### PAN FRIED SEA BREAM

Saffron Potatoes, Escabeche Carrots, Roast Garlic Aioli

### SEARED HAND DIVED ORKNEY SCALLOPS

Barbeque Sweetcorn, Chive and Truffle Stuffed Chicken Wing, Sea Aster  
*£4 Supplement*

### HAM HOCK, GUINEA FOWL AND MACADAMIA BALLOTINE

Foie Gras, Poached Peached, Pain Perdu

## MAIN COURSES

### ROASTED BEEF SIRLOIN

Beef Dripping Roast Potatoes, Crushed 'Neeps', Seasonal Greens, Onion, Yorkshire Pudding, Red Wine Gravy

### ROAST SADDLE OF LAMB

Buttered Kale, Neeps, Dripping Roast Potatoes, Roasted Beets, Minted Gravy

### ROAST MAYFIELD PORK CHOP

Runner Beans, Confit Shallot, Crushed Sweet Potato, 'Nans' BBQ Sauce

### BAKED RAY WING

Crayfish, Capers, Edamame Beans, Picante Peppers, Sauce Gribiche

### PAN FRIED COD

Seafood Agnolotti, Cumin and Tomato Bisque, Confit Fennel, Cherry Tomatoes  
*£3 Supplement*

## SIDES DISHES

Roast Potatoes	4.50
New Seasons Peas, Baby Gem, Garden Radish, Mint and Feta	4.50
Warm Heritage Tomato and Bocconcini Salad	4.50
Yorkshire Pudding	1.00

## DESSERTS

### PARIS BREST

Pistachio Butter Cream, Frosted Pistachio, Cherry Gel, Kentish Cherries, Black Cherry Sorbet  
*£2 Supplement*

### LEMON VACHERIN

Sicilian Lemon Curd, Vanilla Meringue, Lemon Sponge, Lemon Verbena Ice Cream

### RASPBERRY SOUFFLE

Raspberry Sorbet, Caramelized White Chocolate Sauce

### CHEESES

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

## MEAT FREE MENU

*vg denotes dishes which are suitable for vegans – we are happy to adapt dishes where possible to accommodate all dietary requirements, please feel free to ask*

## STARTER

### SWEETCORN AND TRUFFLE SOUP **vg**

Sea Aster, Chives, Sand Carrot

### DRESSED HERITAGE TOMATO **vg**

Chilled Tomato Consommé, Granny Smith, Pickled Red Chilli, Radish, Basil Oil

## MAINS

### COCONUT GNOCCHI

Turnips, Lemongrass Cream, Pak Choi, Soy Sauce, Coriander

### BAKED AUBERGINE **vg**

Iman Bayildi, Edamame Beans, Apricot

## DESSERT

### COCONUT RICE PUDDING **vg**

Raspberry Sorbet, Summer Berries