

Sunday Lunch

25th October 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

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

PHEASANT AND PORK BOUDIN

Spiced Chickpea and Tomato Stew

SEARED SMOKED HADDOCK

64° Egg, Creamed Leeks, Mayfield Swiss

ROAST DUCK BREAST

Spiced Oat and Treacle Cake, Roast Pumpkin, Toasted Seeds, Confit Leg, Pickled Mushrooms

CITRUS CURED WILD SEA BASS

Cornish Crab, Red Cabbage and Peanut 'Slaw', Charred Lime, Smoked Goats Curd
£6 Supplement

MAIN COURSES

ROASTED BEEF SIRLOIN

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

ROAST PORK BELLY

Buttered Kale, Neeps, Dripping Roast Potatoes, Roasted Beets, Apple Sauce

CORNISH TURBOT

Saffron Poached Borlotti Beans, Miso Glazed Heritage Carrots, Coriander Yogurt
£4 Supplement

RUMP OF HOGGET

Star Anise Puy Lentils, Sweetbread Stuffed Shallot

PAN FRIED COD

Seafood Agnolotti, Cumin and Tomato Bisque, Confit Fennel, Cherry Tomatoes

SIDES DISHES

Roast Potatoes 4.50

Charred Hispi Cabbage, Salsa Verde 4.50

Tender stem Broccoli, Parmesan 4.50

Yorkshire Pudding 1.00

DESSERTS

KAFFIR LIME PANNA COTTA

Honeycomb, Rum Pineapple, Mango and Passion Fruit Sorbet

BAKED VANILLA CHEESECAKE

Brown Bread Ice Cream

TONKA BEAN BURNT CREAM

Blackberry Sorbet, Shortbread
£4 Supplement

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

CEP ORZO **vg**

Maitake Mushrooms, Smoked Onion, Braised Celery, King Oyster 8

GRANNY SMITH APPLE

Toasted Peanut and Lime Salad, Whipped Goat's Curd, Dill Mayonnaise 9

MAINS

ROAST CROWN SQUASH **vg**

Saffron Poached Borlotti Beans, Preserved Lemon, Miso Carrots 14

BAKED AUBERGINE **vg**

Caramelized Onion, Edamame Beans, Dried Mango, 16

DESSERT

COCONUT RICE PUDDING **vg**

Raspberry Sorbet, Plum