

Sunday Lunch

18th 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

LEEK AND POTATO SOUP

Braised Chicken Thigh, Prunes, Pancetta

RABBIT AND MACADAMIA BALLOTINE

Foie Gras, Poached Peaches, Pain Perdu

SWEET PICKLED MACKEREL

Caramelized Onion Tart, Gorgonzola, Tomatoes

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 RACK OF LAMB

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

VENISON SADDLE

Pickled Beetroot, Wood Sorrel, Crab Apple, Haunch and Juniper Sausage, Cocoa Nib Jus
£4 Supplement

PAN FRIED SEA BREAM

Seared King Oyster Mushroom, Sweetcorn, Puntarella, Truffled Cream

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

NAN'S UPSIDEDOWN CAKE

Cinnamon Caramelized Apples, Vanilla Ice Cream

RASPBERRY SOUFFLE

Raspberry Sorbet, Caramelized White Chocolate Sauce
£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