

# Sunday Lunch Menu

## STARTER

### Pressed Ham Hock

Pea | Pork Puff | Piccalilli | Sourdough Crisp

### Soup of the Day (v)\*

Chef's Choice of Seasonal Soup

### Salmon Tartar\*

Cucumber | Pickle Shallot | Baby Potato | Green Goddess Dressing

### Goat's Cheese (v)\*

Mousse | Chicory | Tenderstem | Hazelnut | Olive Dressing

## MAIN

### Seabass\*

Fennel | Pickled Wild Mushrooms | Lemon | Anna Potato

### Beef

Yorkshire Pudding | Vegetables | Potatoes

### Chicken Breast

Apple | Alliums | Fondant

### Open Ravioli (v)

Asparagus | Spinach | Goat's Cheese | Sage Butter Sauce

## DESSERT

### Fresh Fruit Platter\*

Melon | Pineapple | Grapes | Sorbet

### Peanut Brownie

Peanut Brittle | Chantilly Cream

### Rose Panna Cotta Tart

Pistachio | Rose Petals

### Raspberry Mousse

Mixed Berries | Meringue

**Three British Artisan Cheeses | Chutney | Quince jelly | Crackers**

**+£3.75 supplement**

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash,  
Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

**Two courses, £24.95 | Three courses, £28.95**

\* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.