

# Sunday Lunch Menu

## STARTER

### Cured Duck

Watercress | Pineapple | Radish | Sourdough

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

Chef's Choice of Seasonal Soup

### Sea Bass

Carrot | Cauliflower | Hazelnut Crumb

### Whipped Feta (v)\*

Black Olive | Tomato | Cucumber | Red Onion

## MAIN

### Trout \*

Lemon | Baby Gem | Egg Yolk | Fondant | Tartar Dressing

### Beef

Yorkshire Pudding | Vegetables | Potatoes

### Chicken Breast

Alliums | Apple Sauerkraut | Smoked Mash

### Risotto (v)\*

Jerusalem Artichokes | Goat's Cheese | Peanut Pesto

## DESSERT

### Fresh Fruit Platter\*

Melon | Pineapple | Grapes | Sorbet

### Cheesecake

Blueberry Textures | Lime

### Chocolate Brownie

Caramel | Toffee | Peanuts

### Vanilla Panna Cotta\*

Mango | Chantilly | Meringue

### Three British Artisan Cheeses

Please select your choice from our full Cheese menu  
(+£3.75 supplement)

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.