



Sunday Lunch Menu February 2020

Glass of Champagne 9.95
Peach Bellini 7.25

- starters**
- pheasant, field mushroom, baby spinach risotto, parmesan & white truffle oil **(gf)**
 - plaice goujons, tartare sauce, lemon
 - blood orange, avocado, beetroot, rocket, cracked wheat, mixed seeds salad **(v)**
 - portobello mushroom, potato & thyme soup, truffle oil **(gf) (v)**
 - rare seared tuna, ponzu, wasabi crème fraiche & crunchy carrot **(gf)**
 - chicken liver & pink peppercorn pate, fig chutney & toast
 - steamed mussels, green coconut curry & coriander **(gf)**
- mains**
- roast beef, roast potatoes, broccoli, Yorkshire pudding, horseradish crème fraiche
 - rosemary marinated lamb rump, harrisa root vegetables, aubergine & tahini puree **(gf) (n)**
 - baked salmon, parsley mash, pea shoots, lemon butter sauce **(gf)**
 - chicken breast, coconut red curry, pineapple, sugar snaps, jasmine rice, coriander **(gf)**
 - spiced aubergine, pea & saffron pilaf, onion bahjee, raita **(gf)**
 - spinach & ricotta tortellini, chanterelles, cashel blue cream
- dessert**
- pistachio & almond ice cream **(gf)**
 - hot chocolate mousse, vanilla ice cream **(gf)**
 - vanilla rice pudding, armagnac poached prunes **(gf)**
 - apple & blueberry pie, creme anglaise **(n)**
 - yoghurt pannacotta, strawberry sauce **(gf)**
 - sorbet selection, rhubarb **(gf)(v)**
 - fudge, biscotti & chocolate truffles **(n)**
 - Neal's yard cheese, chutney & biscuits **(£3 Supplement)**

2 courses £23.50

3 courses £28.50

(n) contains nuts, (gf) gluten free

an optional gratuity of 12.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes
for allergy or food intolerance information please ask a member of staff