



ALLERGEN-SPECIFIC SUNDAY LUNCH MENU

ALLERGEN CODES

Crustaceans: **CR** | Eggs: **E** | Fish: **F** | Peanuts: **P** | Soybeans: **SO** | Milk: **MI** | Nuts: **N**
Celery: **C** | Mustard: **MU** | Glucose: **G** | Sulphites: **SU** | Lupin: **L** | Molluscs: **MO** | Sesame: **SE**

STARTERS

Soup of the day

(This dish varies from day to day; please speak to a member of management for details) 6.50

Asparagus (MU/SU), *spring onion salad, chickpeas, black garlic, coriander oil* 9.00

Carpaccio of Bresaola (MI/G/SU/MU), *rocket, balsamic, parmesan* 9.00

Cornish smoked mackerel mousse (MU/MI/G/E/SU/N/F),
dill & horseradish emulsion, sourdough 10.50

MAINS

Slow cooked shoulder of Herefordshire lamb (MI/C/SU), *Provençal vegetables* 17.50

Breast of corn-fed chicken (MI/G/C/E/SU), *Yorkshire pudding, pork stuffing, bread sauce* 16.50

Poached Cornish sea trout (SU/MI/F/E/C), *new potato, pea shoot, beurre blanc* 16.50

Mushroom & chestnut Wellington (G/MI/E/N/C/SU), *roasted vegetables* 15.00

Châteaubriand for two (MI/E/C/SU), *pomme château, watercress, béarnaise, red wine sauces* 47.50

DESSERTS

Chocolate fondant (E/MI/G/N), *vanilla ice cream* 6.90

Almond pear tart (E/MI/G/N), *poached prune, crème Chantilly* 6.90

European cheese board (MI/G/N), *fig jam, black grapes* 7.80

An optional 12.5% will be added to your bill.