



SUNDAY LUNCH MENU

STARTERS

Soup of the day 6.50

Asparagus, spring onion salad, chickpeas, black garlic, coriander oil 9.00

Carpaccio of Bresaola, rocket, balsamic, parmesan 9.00

Cornish smoked mackerel mousse
dill & horseradish emulsion, sourdough 10.50

MAINS

Slow cooked shoulder of Herefordshire lamb, Provençal vegetables 17.50

Breast of corn-fed chicken, Yorkshire pudding, pork stuffing, bread sauce 16.50

Poached Cornish sea trout, new potato, pea shoot, beurre blanc 16.50

Mushroom & chestnut Wellington, roasted vegetables 15.00

Châteaubriand for two, pomme château, watercress, béarnaise, red wine sauces 47.50

DESSERTS

Chocolate fondant, vanilla ice cream 6.90

Almond pear tart, poached prune, crème Chantilly 6.90

European cheese board, fig jam, black grapes 7.80

An optional 12.5% will be added to your bill.