

SUNDAY LUNCH

Served Every Sunday 12pm - 5pm

STARTERS

VOLUTÉ (GF) £13

Smoked Scallops, Chive, Scallop Roe Poppadom

RISOTTO (V/GF*) £9 | £19 MAIN

Cauliflower Cheese, Aged Parmesan, Brioche Crumb

BURRATA (V/GF*) £9

Maple Roasted Pumpkin, Hazelnut Brittle, Pomegranate, Balsamic Glaze

SIDES - £5

MAPLE ROASTED ROOTS
(VE/GF)

TRUFFLE INFUSED CAULIFLOWER
CHEESE

(V)

TENDERSTEM BROCCOLI (VE/GF)

BRAISED MERLOT RED CABBAGE (V/GF)

PORK PRESSING (GF*) £11

Homemade Piccalilli, Pork Puffs

RAVIOLI £13

Duck, Sweet Cherry, Langoustine

MAINS

"BEEF WELLINGTON" (GF*) £35

(Served Pink) Truffle Pomme Puree, Roasted Roots, Red Wine Jus, Baby Watercress

HANDLINE CAUGHT CORNISH SEABASS (GF*) £23

Cauliflower Purée, Caviar, Baby Fondant Potato, Lemon & Saffron Beurré Blanc

LAMB (GF*) £30

(Served Pink) Belvoir Estate Rump, Minted Pomme Purée, Beef Bone Braised Leek, Baby Carrot, Red Currant Jus

RISOTTO (V/GF*) £19

Cauliflower Cheese, Aged Parmesan, Brioche Crumb

POLENTA CHIPS (VE/GF*) £19

Griddled Baby Artichoke, Spinach, Sauce Vierge, Vegan Parmesan

ROASTED SWEET POTATO, CHESTNUT MUSHROOM & TRUFFLE WELLINGTON (VE) £24

Charred Baby Leeks, Maple Glazed Heritage Carrots, Port Reduction, Peppered Watercress

DESSERTS

POSSET (V/GF*) £9

Citrus & Raspberry, Oatmeal & Pistachio

STICKY TOFFEE PUDDING (V) £9

Toffee Sauce, Caramelised Biscotti Ice

APPLE & BLACKBERRY CRUMBLE

(V) £9

Vanilla Creme Anglais

ARTISAN CHEESE SLATE

(V/GF*/VE*) £13

Quince Jelly, Chutney, Grapes, Buscuits

BANANA (GF*/VE) £10

Cake, Caramel, Chocolate Delice, Vanilla Bean Gelato

(V) - Vegetarian. (V*) - Vegetarian Adaptable on Request. (Ve) - Vegan. (Ve*) - Vegan Adaptable on request. (GF) - Gluten Free. (GF*) - Gluten Free Adaptable on Request. ALLERGENS - Should you have any allergies or intolerances please speak to a member of staff before placing your order.

*Although care and detail is taken by our chefs to remove and de-bone our fish products, please be aware that some bones may still be present after this process.