

# SUNDAY LUNCH MENU

2 - courses  
£40 per person  
3 - course s  
£55 per person

OUR BREAD  
Hendo's butter

## To Start...

SMOKED HADDOCK TART  
smoked bacon & leek compote, Keens cheddar  
rarebit & confit egg yolk

BAKED POTATO "RISOTTO"  
pickled & caramelised onion, fresh black truffle  
& chive custard

WILD SCOTTISH VENISON CARPACCIO  
blackberry ketchup, cep mayonnaise, pickled  
beetroot, pistachio & bitter chocolate

## To Follow...

ROAST ANGUS BEEF SIRLOIN  
confit carrot, Yorkshire pudding,  
cauliflower cheese

WILD SEA BASS  
salt baked swede, granny smith apple, kale,  
smoked dulse seaweed sauce

YUKON GOLD POTATO GNOCCHI  
shaved walnut, baked celeriac, chicory &  
Cropwell Bishop Stilton sauce

## Cheese...

**before or after, the choice is yours**

3-cheeses - £15  
5-cheeses - £20  
8-cheeses - £25

## To Finish...

STEM GINGER CHEESECAKE  
mulled pear, blackberries &  
ginger bread ice cream

BULLION CHOCOLATE CREAM  
cherry "ice cream", chocolate  
crumble & yoghurt sorbet

STICKY PRUNE PUDDING  
clotted cream ice cream &  
brown sugar custard

*PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY  
REQUIREMENTS OR ALLERGIES*

*PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK*

