

SUNDAY LUNCH MENU

2 - course 40 pounds per person

3 - course 55 pounds 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

STONE 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...

MULLED PEAR TERRINE
blackberries, ginger bread ice cream

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

PRUNE & ARMAGNAC SOUFFLE
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*

