



SUNDAY LUNCH IN THE ESTATE GRILL

BEETROOT

Heritage Beetroot, Vegan Cheese Bonbon, Shallot
Chive Dressing (DF,GF,VG,NF)

PIGEON

Squab Pigeon, Celeriac Purée, Medjool Date, Hazelnut (GF,DF)

MUSHROOM

Mushroom Risotto, Tarragon, Crème Fraiche, Maitake Mushroom (GF,NF)

MACKEREL

Citrus Cured Mackerel, Smoked Mackerel Rillete, Sea Herbs(GF)

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SIRLOIN OF BEEF

Roast Sirloin of Beef, Horseradish Sauce all the trimmings

LOIN OF PORK

Roast Pork, Apple Sauce and all the trimmings

NUT ROAST

Nut Roast with all the trimmings (vegan, gluten free, dairy free)

HALIBUT

Halibut, Clams, Mussels, Marjoram, Cider, Sea Herbs, Orzo (NF)

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APPLE & PEAR

Spiced Apple & Pear Crumble Tart,
Nutty Crumble Topping, Cinnamon Ice-Cream

PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE

Pineapple Sorbet, Pineapple Crisp

YOGHURT PANNA COTTA

Honey Cake, Granola, Morello Cherry Sorbet

SELECTION OF THREE BRITISH CHEESES

Estate Chutney, Crackers

Two courses £38 | Three courses £45

Some of our dishes may contain allergens. Please ask a member of staff if you require further information.
All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your account.