

# SUNDAY LUNCH IN THE ESTATE GRILL

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## NIBBLES

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Mixed Marinated Olives £7 | Warm Bread with British Rapeseed Oil & Aged Balsamic £7

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## STARTERS

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### MUSHROOM

Mushroom Risotto, Tarragon, Crème Fraîche, Maitake Mushroom

### MULLET

Mullet, Fennel Jam, Chorizo, Black Olive and Caper Dressing

### CHICKEN PARFAIT

Chicken Liver Parfait, Port Jelly, Red Onion Chutney, Caramelised Onion Brioche, Onion Caramel

### BEETROOT

Beetroot Agnolotti Pasta, Homemade Ricotta, Spinach, Pinenut

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## ROASTS

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### SIRLOIN OF BEEF

Roast Sirloin of Beef, Horseradish Sauce, Yorkshire Pudding, Seasonal Vegetables, Red Wine Gravy

### PORK LOIN

Roast Pork Loin, Yorkshire Pudding, Seasonal Vegetables, Red Wine Gravy

### NUT ROAST

Nut Roast, Yorkshire Pudding, Seasonal Vegetables, Vegetarian Gravy

### DAY BOAT FISH SPECIAL - Supplement Applies

Warm Tartar Sauce, Seaweed Pomme Dauphine, Pickled Seaweed

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## SIDES

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Braised Red Cabbage £7 | Cauliflower Cheese £7

Beef Fat Rosti Potato Topped With Parmesan and Fresh Truffle £14

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## DESSERTS

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### GREAT FOSTERS BREAD AND BUTTER PUDDING

Brandy Crème Anglaise, Sultanas, Candied Orange

### BANOFFEE PARFAIT

Malt Granola, Salted Caramel, Lime Chantilly

### VEGAN CHEESECAKE

Mixed Berry Cheesecake, Rice Tuille, Citrus Crumb

### SELECTION OF THREE BRITISH CHEESES - £7 Supplement

Served with Chutney and Artisan Crackers

Two Courses £45 | Three Courses £55

Please ask our team if you require information regarding allergens, intolerances or special dietary requirements.

A discretionary service charge of 12.5% will be added to your bill.

