



## SUNDAY LUNCH

*Locally sourced, seasonally inspired*

### STARTER

#### BEEF TARTARE

Onion Puree, Confit St Ewes Egg Yolk

#### POACHED SALMON

Watercress Puree, Caramelised Beetroot

#### CEP RISOTTO

Pickled Wild Mushrooms, Tunworth Espuma

### MAIN

*Choice of Roasted Meat With Roasted Potatoes, Seasonal Vegetables, Red Wine Jus*

#### ROSEMARY LAMB SHOULDER

STAR ANISE & BLACK PEPPER ROASTED RUMP CAP OF BEEF

ROASTED PORK LOIN, BURNT APPLE & VANILLA PUREE

#### PAN ROASTED HAKE

Cauliflower & Kombu Fondant, Smoked Cauliflower Puree

#### VEGETABLE & NUT ROAST

Herb Buttered New Potatoes, Seasonal Vegetables

### SIDES

Braised Red Cabbage £6.00   Truffle Cauliflower Cheese £6.00

### DESSERTS

#### WARM NOUGATINE & GINGER CAKE

Caramel & Peanut Custard

#### SELECTION OF BRITISH CHEESES

Lavoche, Charcoal Cracker, Bramley Apple & Fig Chutney

#### CHOCOLATE MOUSSE

Salted Caramel Yoghurt Sorbet, Demerara Crumb

Three Courses £45   Two Courses £40