

THE ESTATE GRILL ~ SUNDAY LUNCH

Two Courses—£45  
Three Courses—£55

NIBBLES

WARM BREAD £7  
*with* British Rapeseed Oil and Aged Balsamic

MIXED MARINATED OLIVES £7

STARTERS

MUSHROOM  
Mushroom Risotto, Tarragon, Crème Fraiche, Maitake Mushroom

HAM HOCK AND PISTACHIO TERRINE  
Ham Hock and Pistachio Terrine, Piccalilli Gel, Toasted Sourdough

BEETROOT  
Beetroot Agnolotti Pasta, Homemade Ricotta, Spinach, Pine Nut

A TAKE ON A PRAWN COCKTAIL £10 supplement  
Charcoal Butter Poached Jumbo Tiger Prawn, Baby Gem Lettuce Puree, Marie Rose Hollandaise,  
Squid Ink Tapioca, Charred Baby Gem, Sourdough Crisp

*Please note that some dishes and drinks may contain allergens, and gluten-free items are prepared in a kitchen that handles gluten. Prices are inclusive of VAT but a 12.5% discretionary service charge applies.*

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MAINS

ROAST SIRLOIN OF BEEF  
Roast Sirloin of Beef, Horseradish Sauce, Yorkshire Pudding, Seasonal Vegetables, Red Wine Gravy

ROAST TURKEY BREAST  
Roast Turkey Breast, Cranberry Sauce, Yorkshire Pudding, Seasonal Vegetables, Red Wine Gravy

NUT ROAST  
Nut Roast, Yorkshire Pudding, Seasonal Vegetables, Vegetarian Gravy

BOAT DAY FISH SPECIAL (supplement fee applies)  
Warm Tartar Sauce, Seaweed Pomme Dauphine, Pickled Seaweed

SIDES

Braised Red Cabbage £7  
Cauliflower Cheese £7  
Thyme and Garlic Roast Potatoes £7  
Beef Fat Rosti Potato Topped with Parmesan and Fresh Truffle £14

DESSERTS

CHRISTMAS PUDDING  
Brandy Sauce, Cranberry Compote

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

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