



Sample Sunday Lunch Menu

Starters

Garden pea soup (V)

Minted fresh yoghurt

Smoked trout tart

Grebiche sauce

Sun-blanchéd tomato sourdough bruschetta

Carmarthen ham, smoked artichokes

Double-baked Cashel blue cheese soufflé (V)

Apple and watercress salad

Spiced cauliflower spelt risotto (V)

Broad beans, lemon oil

Main Courses

Chef's dish of the day

From the trolley carved at your table:

Roast sirloin of Buccleuch beef

Yorkshire pudding, roast potatoes, market vegetables

Sunday roast joint:

Apricot and mint stuffed saddle of English lamb

Roast potatoes, market vegetables

Pan-seared North Sea pollock fillet

Butter samphire, lemon mash, lemon gel, caper berries

Slow-braised and spiced lamb

Peppered couscous, fried aubergine

Mixed linguine pasta (V)

Basil pesto, green vegetables, truffle oil

Desserts

Chocolate hazelnut Paris-Brest

Tropical roulade

Compressed pineapple

White chocolate mousse

Macerated blackberries, yoghurt sorbet

Clementine tart

A selection of British cheeses from Neal's Yard

Quince jelly, homemade crackers

2 courses £24.00

3 courses £29.00

All prices include VAT at the current rate

A discretionary service charge of 10% will be added to parties of 8 and above