

# Sample Sunday Lunch

2 courses £32 / 3 courses £40

## Starters

**Hooky Ale, Chicken Stock & Onion Soup** (v) 11.5

*Beer rarebit & Otis & Belle sourdough*

**Venison Steak Tartare** (gf) 15

*Game chips, egg yolk, black garlic ketchup*

**Campari & Parsley Cured Loch Duart Salmon** (gf\*) 14

*Crème fraîche, rye bread*

**Heritage Tomato Salad** (ve,gf\*) 10

*Sweet wine reduction, basil, fried herb breadcrumbs*

**Goats Cheese Panna Cotta Tart** (gf) 12

*Asparagus, radish, mint, peas*

**Pear "Waldorf"** (v,gf,ve\*) 10 / 18

*Bitter leaves, blue cheese sauce, parmesan crisp, walnuts, celery, dehydrated grapes*

**Courgette, Pea & Mint Salad** (gf,ve) 10

*Radish, horseradish*

**Kentucky Fried Quail 'KFQ'** (gf) 14

*Fillet & leg, BBQ Beans, gravy mayo*

## Mains

**Miso Glazed Stone Bass** (gf) 28

*Delica squash, black cabbage, spiced quinoa*

**Battered Cod & Chips** (gf\*) 20

*Pease pudding, curry sauce, tartare*

**Double Short Rib Beef Burger** (gf\*) 21

*Brisket ragout, parmesan melt, pickle, brioche, fries*

**30oz Cote de Boeuf for two** (gf) 70 (OR 12 supplement per person)

*Horseradish cream, fries, watercress & pickled shallot*

## Our Roasts

*Served with red cabbage, swede, roast potatoes, greens, Yorkshire pudding, gravy*

**Dry Aged Sirloin of Beef** (gf\*) 24

*Horseradish cream*

**Roast Shoulder of Pork** (gf\*) 23

*Apple sauce*

**Miso & Soy Glazed Celeriac Steak** (v,gf\*,ve\*) 23

*Black garlic ketchup*

## Why not add a Side...

Cauliflower Cheese (gf) 5.75 | Rainbow chard & salsa verde (gf,ve) 5

Heritage carrots & basil breadcrumbs (v,gf) 5

Lyonnais potatoes (v,gf,ve) 6 | Fries, with rosemary salt (ve, gf\*) 5

## Desserts

**Banana Soufflé** (v,gf\*) 14

*Toffee sauce, shortbread, banana ice cream*

**Strawberry "Treasure" Mess** (v\*,gf\*) 10

*Champagne jelly, Italian meringue, honeycomb*

**Five Regional Cheeses** (v\*,gf\*) 15

*Celery, grapes, biscuits, quince*

**Poached Apricots & Tonka bean** (v) 10

*Brown butter & hazelnut crumble, Chantilly, coriander cress*

**Dark Chocolate Marquise** (v,gf\*) 12

*Armagnac poached cherries, ginger tuille*

**Ice Cream & Sorbet** (v,gf\*) 8.5

*Please select **THREE** from our daily selection*

## Coffee & Petit Fours (v\*,gf\*) 6

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available.

**\*\*Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances\*\***

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill