



SUNDAY LUNCH MENU

£39.50 Per Person For 3-Courses

STARTERS

Cream of pumpkin soup, brown butter, toasted pumpkin seeds
Fried Cornish squid, lemon and harissa aioli
Chicken liver parfait, stone fruit chutney, toasted brioche
Baked beetroot, whipped horseradish crème fraîche,
pickled fennel, roasted pistachio, watercress

MAINS

Beef Rump, Yorkshire pudding, roast potatoes,
seasonal vegetables, red wine gravy
Pork belly, Yorkshire pudding, roast potatoes,
seasonal vegetables, apple purée, sage-infused gravy
Cornish plaice, new potatoes, seasonal vegetables,
brown butter caper sauce
Roasted Hen-of-the-Wood mushroom, roast potatoes,
seasonal vegetables, red wine gravy

SIDES

<i>Mixed salad leaves, creamy dressing, garden chives</i>	£5.00
<i>Seasonal vegetables</i>	£6.50
<i>French fries</i>	£6.50
<i>Herb buttered new potatoes</i>	£6.50

DESSERTS

Sticky toffee pudding, clotted cream
Raspberry Eton Mess, vanilla Chantilly, fresh mint
Selection of ice-creams and sorbets (3 scoops)
Selection of British & Continental cheeses, chutney, grapes, celery

TEA, COFFEE & INFUSIONS

£5.50

An optional 12.5% gratuity will be added to your bill.
Please inform us of any allergies and special dietary requirements.