

SUNDAY LUNCH MENU

Starters

Smoked duck carpaccio Parsnip crisps, truffle mayonnaise, Parmesan and pickled vegetables

Salmon Scottish smoked salmon, radish, dill mustard dressing and charred orange segments

> Buffalo mozzarella (v) Heritage tomatoes, rocket, crisp shallots and herb oil

> > **Gnocchi (v)** Pea purée, peashoots, mint and pea salsa

> > > Wild mushroom velouté Truffle oil and micro herbs

Mains

Roast pork belly Roast potatoes, root vegetables and apple sauce

Slaney Valley striploin Roast sirloin of beef, Yorkshire pudding and red wine jus

Salmon fillet Crushed potatoes, tenderstem broccoli, lemon butter and crayfish

Beetroot risotto (ve) Beetroot salsa, spinach, baby fennel and vegan cheese beignet

> **Linguine Carbonara (v)** Egg yolk, vegetarian Parmesan and parsley

Desserts

Duo of chocolate Milk chocolate parfait, dark chocolate ganache, vanilla cream and orange textures

Forest fruits Sponge pavé, cherry jelly, poached blueberries and cherry ice cream

> Selection of British & French cheese Served with crackers, chutney and celery

Jersey ice cream Please ask your server for flavours of the day.

£36 per person



A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices are inclusive of GST.