

SUNDAY LUNCH



STARTERS

Confit chicken and chorizo terrine

Smoked tomato relish, pickled shallots, toasted sourdough

Prawn and crayfish cocktail

Compressed watermelon, Marie rose, keta caviar, gem lettuce

Heritage beetroot salad (vg)

Whipped vegan feta, chicory, toasted pumpkin, sunflower seeds, orange dressing

Burrata (v)

Heritage tomatoes, basil, extra virgin olive oil

Soup of the day

Crisps shallots, truffle emulsion

MAINS

Beef striploin

Traditional trimmings, tender stem broccoli, blue cheese sauce, red wine jus

Chicken supreme

Traditional trimmings, tender stem broccoli, blue cheese sauce, red wine jus

Pork belly

Traditional trimmings, tender stem broccoli, blue cheese sauce, red wine jus

Lamb rump

Traditional trimmings, tender stem broccoli, blue cheese sauce, red wine jus

Grilled sea bream

Blistered cherry tomatoes, grilled lemon, chimichurri, tender stem broccoli, Jersey Royals

DESSERTS

Sticky toffee pudding

Warm toffee sponge, caramel drizzle, clotted cream

Crème brûlée

Fresh raspberries, butter shortbread

Apple and rhubarb crumble

Crème anglaise, lemon gel, verbena

Selection of cheese

Crackers, chutney, celery, truffle honey

£42 per person

SHARING PLATTER

Chateaubriand, stuffed lamb shoulder and chicken supreme

Served with an elegant array of traditional accompaniments and velvety rich gravy.

£150

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. Adults need around 2000 kcal per day. V - Vegetarian / VG - Vegan.

*Hand*PICKED
HOTELS