

Sunday Lunch Menu

£35.00 per person

Canapés on arrival

Starters

Soup

Sweet potato & leek, smoked chicken, chive crème fraiche

Parfait

Potted chicken liver, toasted walnuts, red onion chutney, toasted brioche

Cheesecake

Ewe's milk, plum & apple puree, quince jelly, pumpkin seeds, port and orange reduction

Crispy goat cheese

Beetroot coleslaw, pistachio crumb, pear jelly, wasabi mayonnaise, balsamic

Terrine

Trio of smoked fish, saffron potatoes, baby capers & cucumber, dill crème fraiche

Mains

Beef

Roasted Scotch beef served with all the trimmings

Lamb

Baked leg of Cornish lamb, roast root vegetables, rosemary jus

Pork

Rack of Jimmy Butler's farm, crackling, red cabbage, apple puree

Seabass

Pan seared, vanilla fondant potato, curly kale, baby vegetables

Pithivier

Mixed bean, pearl barley risotto, root vegetables

Desserts

Baked Alaska

Passionfruit, exotic fruit salsa, white chocolate powder

Tiramisu

Biscotti biscuit, blackberry coulis

Crumble

Apple & rhubarb, clotted cream ice cream

Brûlée,

Praline, vanilla shortbread, chocolate sorbet

Cheese,

Selection of French, English & local cheese, celery, quince, biscuit

Coffee, Tea & Petit Fours

(Price includes filtered coffee & tea.

Special teas or coffees are chargeable

Vegetarian menu is available upon request

Head Chef – Andrew Glover

General Manager – Apo Ozdamar