

# Sunday Lunch

\*Please note, this is a sample menu\*

## *From the Pantry*

36hour Virtuous Sourdough, Locally Cultured Butter

## *From The Larder*

Broccoli & Wild Garlic Velouté, Cheddar & Leek Muffin

Citrus Cured Organic Salmon, Radish, Croutons, Lemon Gel & Dill

Native Lobster, Salmon & Basil Ravioli, Nasturtium Lobster Bisque

Yellison's Goats Curd, Balsamic Beetroot, Raspberries & Bitter Leaves

## *From The Stove*

40-Day Aged Rump of Beef, Yorkshire Pudding, Onion Puree, Red Wine Jus

Woodland Reared Pork Loin Stuffed with Black Pudding, Apple Compote & Yorkshire Pudding

Truffled Potato Gnocchi, Violet Artichoke, Pea's & Asparagus

Line Caught Bass, Calamari, Red Pepper, Bouillabaisse Sauce

## *From The Pastry*

Cherry & Almond Bakewell Tart, Chantilly & Madagascan Vanilla Ice Cream

Mango & Passion Fruit Mousse, Alphonso Mango, Coconut Lime Sorbet

Valrhona Chocolate Mousse, Blackcurrant Puree, Pretzel Ice Cream

Artisan Farmhouse Cheeses from The Courtyard Dairy, Crisp Breads & Preserves

£45 for 3 courses

£39 for 2 courses

For allergens and dietary requirements please speak to a member of the team