

## Sunday Lunch Menu

### Starters

Hereford beef tartare, crispy potato, egg yolk, shallot, sherry dressing

Montgomery Cheddar tartlet, spring vegetables, pea and herb purée (v)

Pressed terrine of corn-fed chicken, smoked pork, oyster mushroom, fig preserve

Isle of Wight tomatoes, black olive, tomato sorbet, chilled yellow tomato soup (v)

Coronation crab salad, curry leaf sabayon (£10 supplement)

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### Mains

Roast sirloin of Hereford beef, horseradish and apple cream, Yorkshire pudding, roast potatoes

Cornish cod, Lytham shrimps, green chilli, cucumber, light curry spices

Wild garlic risotto, new season morels, peas, broad beans, White Lake Pecorino (v)

Beef Wellington, wild mushrooms, truffle, pale ale and honey

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### Desserts

Caramelised brioche pudding, burnt orange purée, buttermilk ice cream(v)

Whiskey and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Muscovado and thyme pudding, Granny Smith, hazelnut praline ice cream

Selection of British cheeses from the trolley (£12 supplement) or as additional course (£26)

3 courses £75 per person

Wine pairing £55 supplement per person for three courses

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to HeartburnCancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

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All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill. Please note some of the cheeses served are unpasteurized.