

# Sample Sunday Lunch Menu

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£27.00  
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Thai spiced pumpkin soup, tiger prawn tempura, lemongrass, lime leaves

Red pepper panna cotta, artichoke barigoule, goat's cheese Wellington, pesto

Jersey crab, smoked salmon, pea blini, pink grapefruit, avocado

Baked Jersey scallops, pomme puree, aged bacon, Applewood Cheddar, croutons, fennel

Pressing of new season game birds, pickled red cabbage, Stilton rarebit, toasted brioche

Salad of smoked duck, crisp duck egg, potted duck, celeriac, blackberries, watercress, breadsticks

Sashimi of tuna, Thai spices, salt and pepper squid, mango, radish, coriander, citrus soy

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Sorbet  
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Roast aged Slaney Farm sirloin of beef, Yorkshire pudding, duck fat roasted potatoes,  
seasonal vegetables, red wine

Assiette of lamb, butterbeans, pancetta, truffle, gnocchi, soft stem broccoli, rosemary

Roast breast of duck with black pudding, Serrano ham, braised lentils, Dauphinoise, shallots, apple, blackberries

Roast new season English partridge, apple pastilla, bubble and squeak, honeyed roots, bread sauce

Moroccan spiced seabass, tiger prawn tagine, couscous taboule, raita

Fillet of Cornish brill, confit chicken, creamed onions, salsifis, asparagus, red wine

Lasagne of wild mushrooms and potatoes, honey roast roots, buffalo mozzarella, truffle cream

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Peach soufflé, iced vanilla parfait, raspberry sorbet, fresh raspberries

Marjolaine of white chocolate with mango, kiwi, pawpaw, pistachio

Citrus crème brulee, orange madeleine, lime Anglaise, apricot sorbet

Caramel panna cotta, roast pear, rice pudding beignet, rum and raisin ice-cream

Warm treacle tart, clotted cream, candied orange, blackberries

Selection of French and English cheeses, grapes, chutney, biscuits

Selection of ice-creams and sorbets, fruit compote, pavlova

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Filter coffee and petits fours