

*Autumn Sunday*  
**LUNCH MENU**

TWO COURSES £28

THREE COURSES £33

*'A discretionary 10% service charge will be added to your bill'*



## Crispy Calamari

- lime mayonnaise, fennel and coriander salad, teriyaki-

## Crepe with Crab and Avocado

- a delicate crêpe filled with fresh crab meat and creamy avocado, drizzled with a zesty lime vinaigrette-

## Duck Liver Parfait

-smooth duck liver parfait with tangy cranberry compote, served with toasted brioche-

## Beetroot and Goat Cheese

- layers of roasted beetroot and creamy goat cheese, served with arugula, walnut dust, and a balsamic reduction-

## Artichoke Soup V-VG

-creamy Jerusalem artichoke soup with shaved black truffle and toasted hazelnuts for a rich, earthy flavour-



## Roasted Striploin of Beef

-roast potatoes, honey glazed carrots, greens, Yorkshire pudding and beef jus-

## Leg of Lamb

-rosemary baked desiree with braised cabbage, honey carrots, and lamb sauce-

## Roast Chicken

-roast chicken wrapped in parma ham with creamy celeriac gratin and rosemary jus-

## Portuguese Mussels

-fresh mussels in white wine and garlic sauce, served with sourdough bread-

## Risotto of Wild Mushroom V

*Vegan option available*

-served with parmesan and chives-



## Panna Cotta

-clementine panna cotta with pomegranate syrup and seeds-

## Creme Brulee

-spiced apple and blackberry crème brûlée with caramelized sugar crust, served with vanilla ice cream-

## Chocolate Hazelnut Sundae

-chocolate ice cream, hazelnut praline, whipped cream, chocolate sauce, caramelized hazelnuts.

## Cheese Board

-selection of artisanal cheeses, biscuits, home-made chutney, a refreshing palate cleanser served with nuts and celery -

## Rice Pudding V, VG

-coconut rice pudding summer berries compote, house granola and raspberry sorbet-