



Sunday Lunch Set Menu

STARTERS

Roast butternut squash, chilli & coconut soup [V]

Minted yoghurt, chilli jam & crusty bread

Salt-baked sweet potato & herb quinoa salad [V]

beets seeded crackers harissa yoghurt

Pressed chicken & black pudding

Cornichons toasted corn mayonnaise sourdough

St. Austell Bay mussels

steamed in a white wine & parsley broth crusty bread

Crumbed & cured line-caught mackerel

warm potato salad horseradish beetroot

We are required to keep our cheeses refrigerated for food safety reasons, you might like to pre-order these so that we can bring them up to room temperature.

MAINS

Dolce Gorgonzola & casarecce pasta

Rocket honey candied pecans crisp sage

Confit leg of Loomswood Farm duck

Bok-choi pickled white radish creamed potatoes

Pavé of Cornish cod

Caramelised parsnip purée white beans cavolo nero burnt sage butter

Roast ribeye collar of Suffolk pork, crackling & apple sauce

roast potatoes seasonal vegetables

Roast sirloin of dry-aged beef, Yorkshire pudding (served medium rare)

roast potatoes seasonal vegetables

PUDDINGS & CHEESE

Sticky toffee & date pudding

vanilla ice cream honeycomb butterscotch sauce

Dark chocolate cremoso & sablé biscuits

Earl grey poached pear white chocolate crumbs

Bergamot orange parfait

Fennel seed meringues lemon thyme ice cream olive oil shortbread

Affogato: double espresso, vanilla ice cream, hazelnut & raisin biscotti

Duo of sorbets apple coconut clementine

Duo of ice creams vanilla pistachio chocolate swirl

Duo of British artisan cheeses celery fruit chutney biscuits

Beauvale Blue, past. cow's milk, Notts.

Hafod organic unpast. cow's milk

buttered cabbage Salt-baked sweet potato & herb quinoa salad [V] skin-on fries rosemary and garlic roast potatoes

On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.