

Sample Sunday Lunch

Cornish Cuttlefish, Italian Aubergine, Courgette, Lemon and Pistou Dressing

Salad of Spring Vegetables, Smoked Egg Yolk, Herb Buttermilk

Thinly Sliced Smoked Eel, Golden Beetroot, Grilled Mackerel and Sweet Mustard
(£4.00 supplement)

Raviolo of Lamb Sweetbread, Onion Fondue, Mousserons and Rosemary

Butterhead Lettuce with Mustard Dressing and Crispy Shallots

Roast Rib of Aged Ayrshire Beef with Yorkshire Pudding

Slow Cooked Duck Leg, Creamed Potato, Harissa Carrots, Beetroots and Onions

Roast Fillet of Cod Organic Shiitake, St Austell Bay Mussels, Jersey Royals
(4.00 supplement)

Gilt Head Sea Bream, New Season's Borlotti Beans, Sardine and Tomato

Ricotta Gnocchi, White Asparagus, Charred Cebap Onions, Wild Garlic and Morels

Eton Mess with Warm Yogurt Doughnut

Vanilla Panna Cotta, New Season's Raspberry, Lemon Verbena

Salted Chocolate Parfait, Caramel and Lime

Sicilian Lemon Sorbet, Almond Financier

Selection of Seasonal Cheese with Fruit Chutney and Hazelnut Bread
(£3.50 supplement)

£35.00 for three courses

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

A discretionary gratuity of 12.5 % will be added to the total bill.