# Sunday Lunch

3 courses £39.50 | Children's main course £15

## *To start*

Smoked salmon
dill aioli, capers & pickled shallot

Chicken, pistachio & mushroom terrine
parsnip purée, grilled sourdough

Asparagus tart
goat's curd

Fen celery & celeriac soup
curry leaf oil, spiced raisins

## *To follow*

Roast sirloin of English dry-aged beef
Yorkshire, roast potatoes, Savoy cabbage, roasted carrots, gravy

Roast chicken breast
Yorkshire, roast potatoes, Savoy cabbage, gravy, roasted carrots & parsnips

Roast pork loin
Yorkshire, crackling, roast potatoes, Savoy cabbage, roasted carrots, gravy, apple sauce

Whole grilled sea bass
lobster butter, sea salad

Pan roasted cod
warm tartare sauce, pea purée, scraps

Mushroom & cider pie
roast potatoes, Tenderstem broccoli, Savoy cabbage, vegetable gravy

BBQ cauliflower steak
drunken raisins, cauliflower & truffle oil purée

Cauliflower cheese for two £5.95
Extra Yorkshire pudding £1.95
Seasonal greens £5

## *To finish*

Lemon tart
raspberry sorbet

Eton mess
rhubarb & rose

Coconut panna cotta
mango & passionfruit

Trinity burnt cream
shortbread

Two British cheeses
Isle of Mull Cheddar, Baron Bigod, Colston Basset Stilton, Rosary Ash, Tunworth
served with biscuits, apple, celery, quince chutney

Ice creams & sorbets (three scoops)
ice cream – clotted cream vanilla, chocolate, salted caramel, cardamom, vegan cinnamon
sorbet – pear, bramble

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your table and split evenly amongst the team