

SUNDAY MENU

2 Courses - £35

3 Courses - £40

STARTERS

PEAR AND FENNEL VELOUTÉ

Blue cheese beignets

CURED MACKEREL

Apple & lemon verbena jelly

SALT BAKED HERITAGE CARROTS

English ricotta, carrot top pesto

MAINS

ROAST BRITISH GRASS-FED BEEF

Yorkshire pudding, roast potatoes,
seasonal vegetables

ROASTED LOCH DUART SALMON

Honey-glazed radish, watercress,
horseradish butter sauce

TRUFFLE PUDDING

Warm pea salad, fried pheasant egg

DESSERT

BRITISH RASPBERRY OPEN MACARON

Lemon curd, elderflower sorbet

CHOCOLATE AND CHERRY BAKEWELL TART

Amaretto ice cream

CORNISH YARG

Warm Eccles cake