G A M E B I R D

# SUNDAY LUNCH

### STARTERS

ROASTED PUMPKIN VELOUTÉ (V OR VG) Truffle Choux Bun

SALT-BAKED HERITAGE BEETROOT (V OR VG) Whipped Ricotta, Hazelnut, Orange, Honey

> CHALK STREAM TROUT GRAVLAX Nyetimber, Caviar

## MAINS

ROAST BRITISH GRASS-FED BEEF Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

> PAN-ROASTED BASS FILLET Savoy Cabbage, Artichoke, Dill

BUTTERNUT SQUASH AGNOLOTTI (V) Crispy Sage, Brown Butter, Roasted Walnut

# PUDDINGS

STICKY TOFFEE PUDDING Butterscotch Sauce, Clotted Cream Ice Cream

CLASSIC APPLE CRUMBLE Braeburn Apple, Rolled Oats Crumble, Warm Vanilla Custard

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers (£5,00 supplement)

#### 2 COURSES - £50.00 3 COURSES - £55.00

Information on food allergies and intolerances are available on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (V) vegetarian option (VG) vegan option. Gluten options available upon request with advance notice. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.