

# THE GAME BIRD

## SUNDAY LUNCH

### STARTERS

TOMATO CONSOMMÉ (V OR VG)  
Sun-dried tomatoes, basil

GRILLED ASPARAGUS (V)  
Soft herb dumpling, choron auce

H FORMAN & SON SMOKED SALMON  
London cure

### MAINS

ROAST BRITISH GRASS-FED BEEF  
Yorkshire pudding, roast potatoes, seasonal vegetables

CRISPY NORTH SEA COD  
Warm tartare sauce, parsley & lemon

LEEK & TRUFFLE AGNOLOTTI (V)  
Pecorino sauce

### PUDDINGS

STRAWBERRY ETON MESS (V)

DARK CHOCOLATE & TONKA BEAN TART (V)  
Raspberry Sorbet

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.