

# SUNDAY LUNCH MENU



## STARTERS

Ham Hock & Duck Liver Terrine, Celeriac Remoulade & Apple

Burrata, Peas, Broad Beans, Smoked Almonds, Asparagus & Mint Dressing

Lobster Bisque, Tempura Prawn & Chive Oil

## MAINS

Fillet of Beef, Braised Beef, Roast Potatoes, Yorkshire Pudding, Maple Glazed Vegetables, Cauliflower Cheese, Red Wine Sauce

Duo of Lamb (Rump & Braised Shoulder), Roast Potatoes, Yorkshire Pudding, Maple Glazed Vegetables, Cauliflower Cheese, Lamb Sauce

Plant Based Chic'n', Roast Potatoes, Yorkshire Pudding, Maple Glazed Vegetables, Cauliflower Cheese, Gravy

1/2 Grilled Lobster with Shellfish Mac & Cheese  
*(£7 Supplement)*

## DESSERTS

Chocolate & Cherry Delice, Salted Caramel Icecream

Treacle Tart, Poached Rhubarb & Vanilla Icecream

4 Artisan Cheeses, Grapes, Crackers & Honey

2 Course £37.50

3 Course £44.50

All our food is freshly prepared in our kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For further information please speak to one of our managers. Please let your server know if you have any allergies or intolerances. An optional service charge of 10% will be added to your bill and every penny of this is shared between the team.