

**SUNDAY LUNCH**  
**£20.50 Per Person**

VELOUTÉ OF SPRING PEAS (V)

HAM HOCK & SHITAKE MUSHROOM TERRINE,  
APPLE PURÉE & MUSTARD MAYONNAISE

CHAR GRILLED LOCAL ASPARAGUS  
WITH A CRISPY EGG & PARMESAN SALAD (SUPP £1.50)

SLOW POACHED SALMON  
TREVISE, BABY GEM & HORSERADISH MAYONNAISE

RISOTTO OF BROAD BEANS & WILD GARLIC  
WITH PARMESAN & CRÈME FRAICHE

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ROAST AIR HUNG SIRLOIN OF BEEF  
WITH BRAISED RED CABBAGE, GREEN BEANS, ROAST POTATOES & RED WINE JUS

BAKED PITHIVIER OF RABBIT  
WITH POTATO PURÉE & ROASTED ARTICHOKES

PAN ROASTED COD  
WITH A TOMATO & COCKLE FONDUE, CARAMELISED SHALLOTS

ROAST HAKE  
WITH CRUSHED BUTTERNUT SQUASH & BOK CHOY  
ROSCOFF ONION TATIN WITH A MUSHROOM RAGOUT (V)

JOSPER GRILLED USDA PRIME RIB EYE STEAK (350G)  
WITH CHIPS & BÉARNAISE SAUCE (£10.00 SUPP)

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GLAZED VANILLA CRÈME BRULÉE  
BITTER CHOCOLATE TART WITH PRALINE ICE CREAM

POPPY SEED CAKE  
WITH LEMON CURD & CRÈME FRAICHE SORBET

SELECTION OF CHEESES (£2.95 SUPP)

*Whilst every effort is made to be extremely careful, it is with regret  
We can not guarantee any of our dishes to be free of nut traces*

**Sommelier Recommended Wines**

<b>White</b>	269	TORRONTES, 2010, MICHEL TORINO COLLECTION, ARGENTINA	£21.50
<b>Red</b>	390	TEMPRANILLO, 2009, GRAN FEUDO, BODEGAS CHIVITE, NAVARRA, SPAIN	£23.50

All Prices include VAT. A 12.5% optional gratuity will be added to your bill.