

Sunday Lunch Menu

Starters

Spinach & Potato soup, Ewe's farm egg, nutmeg, sabayon
Wye valley asparagus, sauce gribiche, black garlic
West country lamb fillet, goats cured, peas, lovage
Cured Faroe Islands salmon, bergamot, crème fraîche, pine

Main courses

Mayan gold potato gnocchi, romesco, sheep's cheese, fermented garlic
Lobster risotto, vadouvan spices, asparagus and citrus salad
Cornish cod, oysters, cucumber, Jersey Royal potatoes & caviar
Devon white chicken, peas à la Française, Alsace bacon, summer truffle
Roast native black Angus beef, Yorkshire pudding, seasonal vegetables, red wine sauce

Sides £8

Spring greens, chilli & sesame
Bitter leaves, salad cream
Pomme purée

Desserts

Tropical fruit soufflé, chocolate sorbet
Apple tart tatin, vanilla ice cream, Calvados caramel
Lemon posset, raspberries, meringue
Valrhona chocolate mousse, roasted hazelnut, mandarin sorbet
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'

3 courses £59 per person

Head Chef Marc Hardiman

This is a sample menu only.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.