

## Sunday lunch menu

### Starters

Summer squash velouté, Berkswell, toasted seed oil

Portland crab, heirloom tomatoes, fresh almonds

Marbled duck liver, peach, hazelnut, ginger

Salad of heritage beetroots, watermelon, tomato seeds, goat's curd

Cured Faroe Islands salmon, Oscietra caviar, endive, sea buckthorn

### Main courses

Egg yolk ravioli, speenwood, hen of the woods, summer vegetable fricassée

Silver bream, mussels, kohlrabi, seaweed

Cornish cod, cauliflower, curry, pine nuts, sultanas

Landes chicken, peas à la Française, Wiltshire truffle

Roast rump of dry-aged beef, Yorkshire pudding, vegetables, red wine sauce

### Sides £5.5

Pomme purée

Mixed leaves & salad cream

Iberiko tomato, olives & chilli

### Desserts

Apple tarte tatin, Calvados, Tahitian vanilla ice cream

White forest, ivoire, tarragon, sour cherry

Strawberry & matcha green tea choux, sweet alyssum, wild strawberries

Sacher torte, apricot, vanilla crème

Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'

*3 courses £55 per person*

*Head Chef Marc Hardiman*