

## 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.