

## Sunday Lunch

*Something special to enjoy before you even start...*

*Beluga Caviar 50g £495*

*Golden Oscietra Caviar 50g £210*

*Sevruga Caviar 30g £110, 50g £190*

### Starters

Winter vegetable garden salad, Romesco & herbs

Kimchi risotto, slow cooked egg, sesame oil & cheddar

Galvin smoked salmon, beetroot, horseradish & dill

Raw kingfish, cucumber, kohlrabi & sweet chilli

Marinated Iberico pork, house pickles & ssamjang paste

### Main Courses

Vegetable dumpling 'Mandu', truffle, tofu, shiitake & kombu broth

Baked pollock, Beaufort crust, spicy cabbage & parsnip purée

Pan-fried sea bream, king prawns, mushrooms & dashi broth

Slow cooked pork belly, maple ribeye bacon, glazed apple & spiced honey jus

Oven roasted breast of chicken, hispi cabbage, mushrooms & red wine jus

Sunday roast beef, Yorkshire pudding, hispi cabbage  
& peppercorn sauce (£6 supplement)

£55 three courses

*Additional Side Dishes at £6 each*

*Pomme purée*

*RAF Winter tomatoes, olives, chilli & house dressing*

*Mixed leaf salad & flaxseeds vinaigrette*

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.  
Our cheeses are made with unpasteurized milk. Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.