

## Sunday lunch menu

### Starters

Jerusalem artichoke soup, truffle & parsley  
Heritage beetroots, goat's curd, walnut granola  
House-cured VAR salmon, pickled vegetables, horseradish  
Veal sweetbread, cauliflower, peanuts, curry oil

### Main courses

Forest mushrooms, wild grains & miso  
Skrei cod a la Grenobloise  
Bouillabaisse, saffron rouille, jalapeño  
West country lamb faggot, glazed onion, caper & mint  
Roast native black Angus beef, Yorkshire pudding, seasonal vegetables, red wine sauce

### Sides

Winter greens, chilli & sesame £8  
Bitter leaves, salad cream £8  
Pomme purée £8

### Desserts

Apple tart tatin, vanilla ice cream, Calvados caramel  
"Robert Tomlinson's" Rhubarb & Custard  
Valrhona manjari mousse, roasted hazelnut, mandarin sorbet  
Passion fruit soufflé, chocolate sorbet  
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'  
3 courses £59 per person

Head Chef Marc Hardiman

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.