

SUNDAY MENU

STARTERS

Tempura cod cheeks, crushed minted garden peas, spicy mayonnaise and a potato espuma

Duck liver crème brûlée, rhubarb and apple chutney and a thyme and honey brioche

Cornish mackerel, leek and tarragon cream, leek oil, crispy capers and wilted sea beet

Aged beef tartare, confit egg yolk, baby cornichons, radish and a horseradish cream

Spinach, burrata and smoked garlic ravioli with a spinach sauce and charred broccoli

MAIN COURSES

Roasted forerib of Torre Meadow beef with Yorkshire pudding

Free range chicken with a sage and onion stuffing

Loin of Cherry Orchard pork with apple compote and crackling

(All roasts are served with roasted potatoes and market vegetables)

Lime cured sea trout, marsh samphire, saffron potatoes, caperberries and a brown shrimp vinaigrette

Cauliflower, pinenut and quinoa nuggets, chilli chutney, turmeric sauce and cauliflower textures

DESSERTS

Bramley apple and sultana crumble, ginger ice cream and an Armagnac cream

Caffè latte and hazelnut bar, milk powder and a praline ice cream

Banana and Madagascan vanilla crème brûlée, shortbread and a tonka bean ice cream

Pineapple and coconut Swiss roll, honeycomb and a coconut and lime cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 Courses £36.00 / 3 Courses £47.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"All you need is love.
But a little chocolate now and then doesn't hurt"*
CHARLES M. SCHULZ