

# SUNDAY MENU

## STARTERS

Chicken and smoked paprika roulade, cauliflower, piccalilli, toasted almonds and a focaccia crostini

Scorched mackerel fillet, pearl barley, leek and potato velouté and crispy capers

Goats cheese and celery feuille de brick cannelloni with a pear, walnut and raisin salsa

Smoked eel paté, asparagus, pickled radish, baby gem and a wasabi mayonnaise

Spelt and chive risotto with wilted spinach and a breaded hen egg

## 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)

Loch Duart salmon, sea leaves, caperberries, saffron potatoes, citrus sponge and a dill cream

Cauliflower and garlic fritters, pommes Anna, red wine braised shallots and buttered cabbage

## DESSERTS

Coconut parfait, coconut and chocolate bonbons, sesame tuille and a mango sorbet

Lemon custard tart, macerated raspberries, mint meringues and a limoncello custard

Chocolate and tonka bean panna cotta, brioche crumb, caramel gel and a brown butter ice cream

Black fig and yoghurt bavarois, honeycomb and a fig and balsamic ice cream

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

**2 Courses £38.00 / 3 Courses £49.00**

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**