



## SUNDAY LUNCH MENU

### STARTERS

**Soup of the day** 6.20

**Jerusalem artichoke** *with pickled beets and truffle goat's cheese cream* 7.50

**Carpaccio of Bresaola** *with rocket, balsamic and parmesan* 9.00

**Cornish smoked mackerel mousse**  
*with pickled carrot and heritage tomato vinaigrette* 10.50

### MAINS

**Slow cooked shoulder of Herefordshire lamb** *with Provençal vegetables* 17.50

**Breast of corn-fed chicken** *with Yorkshire pudding, pork stuffing and bread sauce* 16.50

**Poached Cornish sea trout** *with new potatoes, watercress and Wasabi beurre blanc* 16.50

**Wild mushroom Wellington** *with roasted vegetables* 15.00

**Châteaubriand for two** *with pomme château, watercress, béarnaise and red wine sauces* 47.50

### DESSERTS

**Chocolate fondant** *with vanilla ice cream* 6.90

**Almond pear tart** *with poached prune and crème Chantilly* 6.90

**European cheese board** *with fig jam and black grapes* 7.80

An optional 12.5% will be added to your bill.