

Sunday Lunch Menu 22.10.23

(All starters & Breads are served at the table, whilst Chef is cooking your Roast)

Amuse Bouchées of : Taco Avocado Shrimp Field and Forest Mushrooms Hollandaise Duck Parfait Provençale Tart
Artisan selection of freshly baked Sour Dough Breads with Butter

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Supreme Breast of Guinea Fowl wrapped in Pancetta with Sage & Shallot Stuffing

Roast Angus Beef with Sauce Bordelaise Horseradish

Roasted Rack of Welsh Lamb – a 'la Persillade

Portobello Mushroom, Butternut Squash, Courgette and Sweet Pepper Pithivier Shallot Gravy (V)

Fillet of Wild Sea Bass - Lemon & Leek Sauce

All served with Roast Potatoes, Cauliflower Cheese, Natural Gravy, Parsnip Timbale Yorkshire Pudding

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The Original Chocolate Piano - Chocolate Truffle Cake Chocolate Mousse and Ice Cream

Raspberry & Blueberry Brulée

Warm Plum & Almond Frangipani Butter Crumble Tart Crème Anglaise Vanilla Ice

Marinated Fresh Fruits and Berries Hint of Vanilla Sorbet

British Cheese Platter - Crackers Celery & House made Chutney

Hans Homemade Chocolates:

Espresso Mocca, Passion fruit, Praline, Fruit & Nut Champagne Cocoa Bean Truffle

All or most of our dishes will contain some allergens. And we are very happy to adapt dishes to be

Gluten Free, Dairy Free etc.. Please let us know

£45.00 pp incl VAT Coffee & Tea and Petits Fours - £4.50 pp

Gratuities at discretion 10% service Charge for groups of 8+