

# THE RESTAURANT

## SUNDAY LUNCH

2 COURSES £25

3 COURSES £32

### STARTERS

**Curried Roast Parsnip & Apple Soup**

**Ham Hock Presse, Winter Piccalily**

**Mi-Cuit Sea Trout, Horseraddish Cream, Orange, Mouli**

**Goats' Cheese Mousse, Pickled Beetroot, Pine Nut**

**Chicken & Duck Terrine, Parma Ham, Raisin Puree, Pickled Walnut**



### MAIN COURSE

**Roast Sirloin of Beef**

Yorkshire pudding, King Edward roast potatoes, seasonal vegetables & red wine jus

**Roast Chicken**

King Edward roast potatoes, seasonal vegetables & red wine jus

**Risotto**

Wild mushrooms & pearl barley risotto, winter truffle

**Poached Smoked Haddock Fillet**

Mashed potato, spinach, soft poached egg & Hollandaise sauce

**Hake**

Cornish hake, white beans, coconut, dashi & crab



### DESSERT

**Chocolate Tart, Salt Caramel Ice Cream**

**Sticky Toffee Pudding, Vanilla Ice Cream**

**Apple Crumble, Crème Anglaise**

**Yoghurt Panna Cotta, Poached Winter Fruits**

**Selection of British Cheeses**

Celery, grapes, chutney & biscuits

Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.

