

## sunday luncheon menu...

£32.75 per person inc VAT, plus 10% service charge added to the total account

**Cream of sweetcorn soup**  
with native poached lobster

**Salad of summer squash and Kiderton Ash goats cheese**  
dandelion and toasted pumpkin seeds

**Home smoked duck breast**  
soused artichokes, glazed cherries, watercress and Parmesan

**Moules Marinère**  
Scottish mussels cooked in onion, white wine garlic and parsley

**Charentais melon and Parma ham**  
sweet sherry vinegar and mustard seed dressing

**House smoked Scottish salmon**  
with a traditional garnish of shallot, capers and granary bread

**Roast ribs of 50 day dry aged Dedham Vale beef**  
Yorkshire pudding, roast potatoes and gravy

**Breast of free range chicken**  
white bean and chorizo cassoulet, pepper puree, red wine reduction

**Butter roasted fillet of veal with kidney**  
white onion risotto, char-grilled yellow courgette, bordelaise sauce

**Rump of lamb marinated in garlic and lemon thyme**  
boulangerie potato, air dried tomato, peas and broad beans, lamb jus

**Steamed fillet plaice stuffed with brown shrimps**  
saffron dutchess, spinach, crayfish nantua

**Glazed garden pea and leek tart with stuffed baby tomatoes (V)**  
chive butter sauce and tomato dressing

**Crème brulee**  
lightly peppered fresh strawberries, white chocolate and peppermint sorbet

**Warm chocolate brownie**  
milk chocolate mousse and Griottine cherry granite

**Lemon and raspberry ripple meringue pie**  
orange and raspberry compote with chantilly cream

**Selection of British and continental cheese**  
fig and raisin bread, fig chutney

**Coffee and homemade chocolates £3.75**

Please note that some of our dishes may contain traces of nuts. Please speak to a member of our team if concerned.