



ALLERGEN-SPECIFIC SUNDAY LUNCH MENU

ALLERGEN CODES

Crustaceans: **CR** | Eggs: **E** | Fish: **F** | Peanuts: **P** | Soybeans: **SO** | Milk: **MI** | Nuts: **N**
Celery: **C** | Mustard: **MU** | Gluten: **G** | Sulphites: **SU** | Lupin: **L** | Molluscs: **MO** | Sesame: **SE**

STARTERS

Soup of the day

(This dish varies from day to day; please speak to a member of management for details) 7.00

Beef bresaola carpaccio (SU/MI/G), parmesan, rocket salad, balsamic reduction 11.00

Eggplant & pepper tian (SU/N), vegan green pesto, tomato and piquillo pepper sauce 11.00 (VG)

Smoked salmon (SU/F/G), confit shallots, sourdough 11.00

MAINS

Wild mushroom tart (MI/G/SU/E/C), crème fraîche, black truffle, Manchego 18.00

Traditional roasted chicken (SU/E/G/MI), Yorkshire pudding, pork stuffing, bread sauce 19.50

Slow cooked lamb shoulder (C/SU), ratatouille, roasted new potatoes 20.00

Pan fried fillet of sea bass (F/MI/SU), braised fennel, beurre blanc 22.00

Puy lentils & spinach en croûte (G/C), heritage carrots, cannellini bean puree 22.50 (VG)

DESSERTS

Chocolate fondant (G/E/N/MI), vanilla ice cream 10.00

Almond pear tart (G/MI/N/E), poached prune and crème Chantilly 10.00

Raspberry and blueberry clafouti (G/MI/E/N) 10.00

Lemon tart (G/MI/E) 10.00

Ice cream selection (MI/G/C/N), (vanilla, pistachio, honeycomb, strawberry, raspberry sorbet) 10.00

An optional 12.5% will be added to your bill.