

CLUB SUNDAY LUNCH

Starters

Ballotine of salmon, compressed grapefruit, crab and lobster gel

Miso-glazed aubergine, pomegranate, toasted seeds and vegan labneh

Vale of Evesham asparagus, black garlic emulsion, pecorino crumb

Devonshire crab, smoked haddock and Granny Smith apple
Pressed duck leg terrine, pickled apricots, candied hazelnuts and truffled brioche

Mains

21-day aged roast Herefordshire sirloin, Yorkshire pudding, duck fat roasted potatoes, roast carrots, tender stem broccoli and red wine jus

Seared cornfed chicken, edamame beans, forest mushroom jus, smoked potato purée

Roasted stone bass, charred summer florets, caviar and herb cream

Cold Main

Fruits de mer, shallot vinegar, green salad, sourdough
(*supplement £11 per person)

Dessert

Passion fruit cheesecake crumble

Vanilla and honeycomb panna cotta

Grilled peaches, mascarpone and lemon sabayon

Valrhona chocolate alcazar, orange gel, coconut ice cream

Cheeseboard of Dorset Blue Vinny, Cave-aged Wookey Hole

Cheddar, Rosary Goats Cheese with Ash, grapes, chutney, oatcakes **supplement £9 per person*

Tea and Coffee

Old Spike richly roasted Arabica coffee

Nemi teas and herbal infusions

Chocolate and petit fours