

CLUB SUNDAY LUNCH

Starters

Ballotine of citrus-cured salmon, asparagus, horseradish
crème fraîche

Avocado Panzanella salad, heritage tomatoes and
caramelised tomato water (vegan)

Pulled smoked chicken thigh, charred sweetcorn salsa and
coriander

Vale of Evesham asparagus, broad beans, chopped egg and
truffle, pecorino crumb

Duck breast salad, burn coconut, pineapple and cashew nuts

Mains

Roasted 21-day aged Herefordshire sirloin, Yorkshire
pudding, duck fat roasted potatoes, roasted carrots,
tenderstem broccoli, red wine jus and horseradish

Suprême of chicken with confit leg croquette, potato purée,
roast leeks, heritage vegetables and tarragon jus

Paupiette of lemon sole with prawn and Cromer crab
mousseline, new potatoes, asparagus and keta caviar cream

Coal-roasted leeks and tenderstem broccoli with walnut and
sage tarator and date brown butter (vegan)

Cold Main

Fruits de mer, shallot vinegar, green salad, sourdough
(*supplement £13 per person)

Dessert

Apricot brûlée with feuilletine chocolate base, raspberry gel,
raspberry meringue and fruit tuile

Millefeuille of peach and raspberry with a citrus cream

Pear and caramelised white chocolate galette

Chocolate aero with dark chocolate mousse and salted
caramel

Cheeseboard, grapes, chutney and oatcakes

(Dorset Blue Vinny, Cave-aged Wookey Hole Cheddar, Rosary
Goats Cheese with Ash) *supplement £11.50 per person

Tea and Coffee

Old Spike richly roasted Arabica coffee

Nemi teas and herbal infusions

Chocolate and petit fours