



S P R I N G

# SUNDAY LUNCH



TWO COURSES £27

THREE COURSES £32

*'A discretionary 10% service charge will be added to your bill'*

## Jersey Shore

-delicious combination of smoked salmon, tender white crab meat, Provence mayonnaise, and smoked Bon-Bon.

## Charcuterie

- selection of cured meats, paired with a mild British cheddar, tangy fruit chutney, olives, house focaccia and brie croquette-

## Foie Gras and Chicken Parfait

-smoked duck paired with poached rhubarb, duck gizzard, thyme jelly, and brioche-

## Prosciutto Melon

-fresh melon, prosciutto crudo, goats cheese, rhubarb, balsamic vinegar and mixed seeds

## Mom's Soup V, VG

-hearty and flavourful blend of lentils, chickpeas, tomatoes and a variety of herbs and spices-



## Roasted Striploin of Beef

-roast potatoes, honey glazed carrots, greens, Yorkshire pudding and beef jus-

## Leg of Lamb

-roast potatoes, honey glazed carrots, greens, Yorkshire pudding and red wine jus-

## Pan-Seared Chicken Fillet

-caramelised onion puree, watercress and grilled gem leaves, Applewood potato dauphinoise-

## Salmon Fillet

-ratatouille, Jersey Royals, baked tomato veloute and tenderstem broccoli -

## Risotto of Wild Mushroom V

*Vegan option available*

-served with parmesan and chives-



## Rhubarb & Strawberry Sundae

-poached vanilla rhubarb, white chocolate cream, chantilly, meringue, strawberry coulis and custard ice cream -

## Chocolate and Passion Fruit

-rich chocolate sauce, milk chocolate mousse, passion fruit jelly and a velvety chocolate sorbet-

## Cheese Board

-selection of artisanal cheeses, biscuits, home-made chutney, a refreshing palate cleanser served with nuts and celery -

## Rice Pudding V, VG

-coconut rice pudding, fresh mango, house granola, served with coconut sorbet-