



# E A S T E R

# SUNDAY LUNCH



THREE COURSES £41

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

## Smoked Salmon and Crab

-succulent white crab meat, seafood mayo, avocado and smoked salmon-

## 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, thyme jelly, and brioche-

## Confit Jersey Royals Textures

-creamy potato and thyme cream served with tangy Pico de Gallo salsa and crispy infused fried angel's hair-

## 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-

## Grilled Salmon

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

## Risotto of Wild Mushroom V

*Vegan option available*

-served with parmesan and chives-



## Rhubarb & Strawberry Tart

-rhubarb compote, strawberry cremeux and rhubarb compote-

## Hot Cross Bun and PassionFruit Sundae

-passion fruit ganache, chantilly cream, coconut and pineapple-

## 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-

## Tea, Coffee and Petit Fours