



SUNDAY LUNCH

Charred Wye Valley Asparagus

Bacon Jam, Charcoal, Manchego

Duck Liver & Orange Parfait

Orange Chutney, Pistachio Hobnobs

Cured Chalkstream Trout

Seaweed Mayonnaise, Kohl Rabi, Granny Smith

Marinated Heritage Tomato

Ewes Curd, Wild Rice, Basil

Roast Whitbourne Estate, Organic, Grass Fed Beef

Beef Fat Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding,
Red Wine Gravy

Braised Leg of Whitbourne Estate, Organic, Grass Fed Lamb

Champ Mash, Wild Garlic, Seasonal Vegetables, Mint Gravy

Pan Seared Gilt Head Bream

Spiced Cauliflower Couscous, Garden Spinach, Curry Velouté

Butter Roasted Cauliflower Steak

Sticky Red Cabbage, Roast Potatoes, Seasonal Vegetables, Truffle Sauce

English Strawberry Pavlova

Vanilla Crème Diplomat, Basil

White Chocolate Cheesecake

Stem Ginger, Bergamot Sorbet

Lemon Verbena Posset

White Peach Sorbet, Pistachio & Olive Oil Cake

Cheese Board

Selection of Artisan Cheese, Fig, Chutney, Lavosh

£7 Supplement

2 courses £30 | 3 courses £37.50

