



SUNDAY LUNCH

Smoked Ham Hock Pressing

Piccalilli, Sourdough

Smoked Mackerel paté

Cucumber and Horseradish Salad, Seeded Cracker

Salt Baked Garden Beetroot

Goats Cheese, Rocket, Balsamic

Wild Mushroom and Tarragon Soup

Truffled Parmesan and Tarragon Crostini

Crumplebury Roast Board

A Selection of Whitbourne Estate Organic Meat - Roast Beef, Slow Cooked Belly of Pork, Braised Leg of Lamb
Beef Fat Roasted Potatoes, Honey Glazed Carrot, Roasted Hispi Cabbage, Cauliflower Cheese, Seasonal Vegetables,

Red Wine Gravy

(minimum 2 people sharing)

Seared Cornish Coley

Courgette, Basil, Seaweed Velouté

Honey Roasted Butternut Squash

Sage and Walnut Pesto, Roasted Potatoes, Cauliflower Cheese, Seasonal Vegetables

Croissant Parfait

English Raspberries, Whiskey, Granola

70% Chocolate Mousse

Poached Cherries, Kirsch, Cherry Sorbet

Hazelnut Financier

Damson, Honey Crumble, Buttermilk Ice Cream

Selection of British Cheese

Grapes, Chutney, Lavosh

£7 Supplement

2 courses £30 | 3 courses £37.50

