
SUNDAY SET LUNCH

3 courses £55

Including tea or coffee and Petits Fours

Available until 3.30pm

STARTERS

Classic game terrine en crouete

with raisin purée, roasted hazelnut
and onion brioche

Iron bark pumpkin & ginger velouté

with toasted pumpkin seeds (v)

Winter salad

caramelised squash, kale, Pink Lady apple, pecan nuts,
pomegranate and ginger dressing (v)

Loch Fyne smoked salmon

with traditional garnish

Rib Room prawn cocktail

with Marie Rose sauce and cos lettuce

MAINS

Roast Norfolk pheasant breast

crispy bread sauce croquet, Savoy cabbage
with treacle cured bacon and blackberry jus (p)

Roast rib of beef

with Yorkshire pudding, winter vegetables
and beef dripping roasted potatoes. Our signature dish
is selected from Donald Russell

Slow roasted leg of lamb

studded with rosemary and garlic, honey and mustard glazed
parsnip and goat's cheese potato gratin

Loch Duart salmon Wellington

Cornish crab and prawn mousse, curly kale, baby carrots,
champagne and chive butter

Celeriac & pearl barley risotto

with roasted turnips, baby onion and wild mushroom (v)

DESSERTS

Banana soufflé

with coconut ice cream
(please allow 15 minutes)

Rhubarb & ginger crumble

with vanilla custard

Warm chocolate & Guinness brownie

with walnut ice cream

Selection of ice creams & sorbets

with your choice of topping and sauces

A selection of three cheeses

from artisan cheesemaker Alsop & Walker from Mayfield

