

Sunday Lunch

£35.00 per person for 3-courses & canapés

£4.50 per person for coffee & petits fours

Our hope for your dining experience is that we sensitively

communicate the stunning beauty of nature through our

ingredients, that we deliver a timeless sense of well-being

through your interpretation of flavour, and that our culinary

philosophy can establish a moment in time that moves you.

FIRST COURSES

CARAMELISED ONION VELUTE

Herb brioche croutons, curry oil

Please ask for the wine suggestion for today’s soup

TERRINE OF HAM HOCK AND FREE-RANGE CHICKEN

Cucumber jelly, homemade piccalilli, pickled onions

Cannonball Chardonnay, Sonoma County, USA £10.00 125ml, £12.00 175ml

CURED LOIN OF LOCH DUART SALMON

Textures of beetroot, yoghurt and honey dressing, baby shoots

Saint Marguerite Rosé, Côtes de Provence, France £10.50 125ml, £11.50 ml

AUBERGINE AND PEPPER TERRINE

Tomato fondue, baby fenel and herb tempura

Montefalco Rosso, Montefalco, Italy £10.00 125ml, £11.50 175ml

Shiraz, Stellenbosch, South Africa £10.50 125ml, £12.50 175ml

MAIN COURSES

BUCCULEUH FARM ESTATE DRY AGED BEEF SIRLOIN

Traditionally garnished

Montepulciano, Tuscany, Italy £13.50 125ml, £15.50 175ml

ROLLED AND BRAISED BELLY OF GLOUCESTERSHIRE OLD SPOT PORK

Caramelized apples, Chinese five spice and foie gras sauce

Chianti, Tuscany, Italy £13.50 125ml, £15.50 175ml

ROAST FILLET OF BASS

Cauliflower textures, brown shrimps, shellfish reduction

I SISTRI CHARDONNAY, Tuscany, Italy £13.00 125ml, £15.00 175ml

LYBURN WINCHESTER AND HERB GNOCCHI

Marinated halloumi, roast salsify, toasted pinenuts, cepe foam

Paul Cluver Pinot Noir, Elgin, South Africa, £11.50 175ml, £9.50 125ml

DESSERT

TAHITIAN VANILLA CRÈME BRULEE

Mixed nut biscotti, glazed berries

Tokaji 5 Puyttonyos, Hungary £15.50 125ml

LEMON POSSET

Citrus jelly, glazed raspberries, crushed amoretti biscuits

Late Harvest Sauvignon Blanc 2008 £8.00 125ml

BANANA, CONFIT GINGER AND WHITE CHOCOLATE PARFAIT

Lemon drizzle sponge, bitter chocolate sorbet

Tokaji 5 Puyttonyos, Hungary £15.50 125ml

CHEESE

Selection of 3 British farmhouse cheeses, wholegrain biscuits, crunchy celery, damson chutney

Ramos Pinto LBV Port, £9.50 75ml