

# SUNDAY LUNCH

3 COURSES £39.50

## STARTERS

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Parsnip velouté with brown butter caramelised apple and truffle brioche (V)

Slow cooked short rib with wholegrain mustard & chive emulsion, baked swede, candied walnuts and baby turnip

Pan seared scallops with slow cooked pork belly, spinach velouté, toasted almonds, sea herbs and white chocolate purée

Halibut fish fingers with tartare sauce espuma and potato crisps

Barbecued potato salad with smoked ricotta & chive, caramelised grelot onions and herb oil (V)

## MAIN COURSES

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Dry aged rib of Hampshire beef with red wine jus

Roasted lamb loin with slow cooked lamb breast stuffed with black olives, pesto & garlic purée

Poached breast of guinea fowl with raisin purée, heritage potato mash, baby carrots and guinea fowl jus

*All of the above are served with the following accompaniments*

Tenderstem broccoli with flaked almonds (N)

Roasted thyme potatoes

Creamed leeks with pancetta crumb

Yorkshire pudding

Josper roasted heritage carrots

Wild mushroom & spinach ravioli with slow cooked duck egg yolk, Jerusalem artichoke purée & crisps (V)

Pan fried hake with saffron potatoes, globe artichokes, lovage cream, jus barigoule and pomme soufflé

## DESSERTS

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Lemon tart with freeze dried raspberries and guava sorbet (V)

Dark chocolate & cherry pebble with blood orange sorbet and griotte cherries (V)

Egg custard tart with rhubarb compote & espuma (V)

Mandarin delice with coconut sorbet

## CHEESES

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A selection of cheeses quince paste, grapes and walnut bread (N)

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Suitable for vegetarians (GF) Gluten free  
All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.