

## **Sunday Luncheon**

### **Starter**

Isle of Wight tomatoes, tamarind ketchup, black olive powder and celery ice

Cornish mackerel, horseradish, pickled radish and watercress soup

Seared Orkney Scallop, celeriac, truffle sauce and pickled celery

Nettle risotto, spring vegetables, almonds and crème fraiche

Foie gras terrine, pickled Cornish strawberries, lemon sorrel and pistachio

Eggs Drumkilbo

### **Main Course**

New season lamb, white asparagus, braised shoulder and pea tartlet

Slow cooked halibut, roast Heritage carrots and Nasturtium

Seared John Dory, courgettes, lemon verbena, Champagne sauce and caviar

Saddle of roe deer, salsify, creamed spelt, venison sausage, Delica pumpkin

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Cotswald duck, poached rhubarb, Tokyo turnips, winter greens, lime

### **Today's dish**

Roast sirloin of Ross County beef with Yorkshire pudding

### **Selection of Puddings or British Cheese from the trolley**

**£58.00**

Tea, coffee and petits fours £6.50

## Treat Yourself

### Caviar

Oscietra	30 gms £90.00,	50 gms £150.00,	100 gms £300.00
Beluga	50 gms £300.00,	100 gms £600.00	

### Special starters offered at a supplement

Potted Lytham shrimps £ 9.25

Lambton & Jackson smoked salmon, traditional garnish £9.50

### Special main courses offered at a supplement

Dover sole, grilled or pan fried with new potatoes and spinach £17.00\*



THE PRINCE'S  
COUNTRYSIDE  
FUND

When you order this dish, £1.00 will be donated by us to support  
The Prince's Countryside Fund, bringing much needed aid to British Farmers.

### Extra Vegetables (£5.00 each)

Seasonal mixed leaf salad  
Butter glazed carrots  
Triple cooked chips  
Buttered Hispi cabbage

Prices include VAT. An optional 12½% service charge will be added to your bill.  
We respectfully ask you not to use your mobile phone in the Dining Room.