



MOLE & BADGER
RESTAURANT

Sunday Lunch

Two Courses £25 or Three £28

Starters

Courgette and Basil soup, crispy bacon (served hot or chilled)

Salted Cornish cod fish cake, heirloom tomato salad, sour onion

Piel de sapo melon and prosciutto, broad beans, Apulian oil

Sourdough bread, butter and marinated olives

Roasts

Sirloin of Hereford beef served medium-rare, roasted potatoes, glazed carrots and parsnips, broccoli tops, Yorkies, horseradish cream and red wine jus

Two bone rack of lamb, garnished as above, mint sauce (£5 supplement)

Veggie roast: dry-roasted cauliflower marinated in extra virgin olive oil and fennel seeds, garnished as above, salsa verde.

Mains

Maize-fed chicken breast, fresh peas and lettuce fricassee, crispy bacon

Turbot on a fresh borlotti and dandelion salad, roasted fennel, celery vinaigrette

To Finish

English cherries Eton Mess

Selection of homemade ice creams and sorbets

English cheeses, grape chutney, biscuits