



LANDS END RESTAURANT

AUTUMN / WINTER SET MENU

Available every day at lunch time

and dinner Monday to Thursday from 6:00pm – 7:30pm only

2/3 course £25.00/£29.50

To Begin

Smoked butternut squash velouté, Pecorino, hazelnut **(v)**

Nduja scotch egg, wholegrain mustard mayonnaise, chive oil

Pink grapefruit gin cured trout, English wasabi, kohlrabi, cucumber, dill

Main Event

Seared cornfed chicken breast, hasselback potatoes, glazed seasonal vegetables, chicken jus

Sunborn fish & chips; pale ale battered haddock, pea puree, rosemary salt chips, lemon, tartare sauce

The Sunborn burger; seared beef patty with crisp gem lettuce, shallot, beef tomato, gruyere cheese, served in a brioche bun with skin on rosemary salt fries & house ketchup

(Add twice cooked streaky bacon or blackened blue cheese £2.00 each)

Wild mushroom risotto, black truffle & pecorino **(v)**

Sides £4.50

Glazed seasonal vegetables

Rosemary & garlic sauté new potato

Chunky chips

House salad

Something Sweet

Sticky toffee pudding, spiced rum, vanilla ice cream, toffee sauce

Winter berry trifle, Pedro Ximenez, Biscotto

Sunborn ice cream and sorbets