

## Sunday lunch menu

### Starters

Butternut squash velouté, wild mushrooms, truffle

Portland crab, heirloom tomatoes, fresh almonds

Marbled duck liver, peach, hazelnut, ginger

Salad of heritage beetroots, watermelon, tomato seeds, goat's curd

Cured Faroe Islands salmon, Oscietra caviar, endive, sea buckthorn

### Main courses

Egg yolk ravioli, Ticklemore, hen of the woods, summer vegetable fricassée

Turbot, mussels, kohlrabi, seaweed

Cornish cod, cauliflower, curry, pine nuts, sultanas

Landes chicken, peas à la Française, Wiltshire truffle

Roast native black Angus beef, Yorkshire pudding, vegetables, red wine sauce

### Sides £5.5

Pomme purée

Seasonal leaves & salad cream

I.O.W. tomatoes, olives & chilli

### Desserts

Apple tarte tatin, Calvados, Tahitian vanilla ice cream

Raspberry soufflé, salted almond ice cream

Strawberry & matcha green tea choux, sweet alyssum, wild strawberries

Sacher torte, apricot, vanilla crème

Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'

*2 courses £39.50 per person*

*(Select a starter and a main course or a main course and a dessert)*

*Head Chef Marc Hardiman*