

Sunday lunch menu

Starters

Cream of wild mushroom soup, ragout of runner beans & shitake

Tartare of Scottish salmon, nasturtium from the garden, soused mouli & keta caviar

Rilette of quail, pickled cherries & toasted brioche

Watercress pannacotta, sun blushed tomato, goat's cheese dressing

Steamed lobster courgette flower, shellfish cream (£ 6 supp)

Main courses

Roast top rump of Dexter beef, Yorkshire pudding, dripping roast potatoes, red wine gravy

Fillet of lamb, shepherds pie, savoy cabbage & confit shallots

Roast spring chicken, pancetta, rosti potato, swiss chard, Madeira jus

Truffled risotto, globe artichoke & poached duck egg

Fillet of grey mullet, crushed new potatoes, steamed samphire & warm potted shrimps

Desserts

Raspberry souffle, lemon thyme ice cream

Warm chocolate fondant, milk sorbet, salted peanut praline

Roasted Victoria plum frangipane, meadow sweet ice cream

Vanilla pannacotta, bramble compote, crumble topping

Cheese from the trolley (£ 3.50 supp)

Two courses £ 22.50 ----- Three courses £ 27.50