



Sunday Lunch

Three Course Lunch: £39.00

Starters

Weymouth Crab

Cucumber, Keta Caviar, Sour Cream, Dill £5 Supplement

Citrus Cured Sea Trout

Lemon, Dill, Cucumber, Sourdough Croute

Pumpkin Soup

Maple Syrup, Wood Sorrel

Ham Hock Terrine

Sage, onion, Apricot

Heritage Baby Beetroots

Goats curd, Spiced Granola, Apple, Secret Farm Leaves

Main Courses

Slow Cooked Pork Belly

Cep Puree, Cavolo Nero, Apple

Roast Sirloin of Belted Galloway Beef

Heritage Carrot, Roasted Potatoes, Yorkshire Pudding, Parsnip

Pesto Gnocchi

Charred Broccoli, Black Garlic, Artichoke Puree, Basil Oil, Pine Nuts

Wild Halibut

Cauliflower, Caper, Golden Raisin, Grape, Sea Fennel

Dessert

Hazelnut Polenta Cake,

Banana, Caramel, Praline, Crème Fraîche

Gingerbread Parfait Sandwich,

Whole Mandarin Puree & Segments

Tonka Baked Cheesecake

Braeburn Apple, Puffed Buckwheat & Crumble, Caramel, Cider

A selection of French and British Cheeses