

# Sunday Lunch

SERVED FROM 13:00 - 17:30



## STARTERS

12

### Artisan Bread

basil, aioli, olives

19

### Prawn Salad

mango, avocado, marie rose sauce, crispy bacon

23

### Caesar Salad

romaine lettuce, aged parmesan, croutons, cantabria, anchovies & caesar dressing

21

### Burrata

rose tomato, rucola, fried capers & pesto

19

### Fennel & Pine Nut Salad

ajo blanco, red chicory, grapes, chives & can rich olive oil

38

### Jamón Ibérico

pan crystal, fresh tomato

## MAINS

32

### Roast Entrecôte

creamed horseradish, cooked medium rare

29

### Pork Belly

apple sauce

28

### Roast Corn-Fed Chicken

cranberry sauce

28

### Squash

spinach, mushroom, goats cheese wellington

26

### Vegan

ask staff for details

All served with Yorkshire pudding, roast potatoes, cauliflower cheese, carrots & peas, parsnips with agave syrup & gravy

## DESERTS

12

### Tiramisu

strawberries & baileys

14

### Banoffee Sundae

crushed biscuits, salted caramel ice cream, bananas, dulce de leche & whipped cream

12

### Apple Crumble

vanilla ice cream

10

### Tarte Flau

mint cream

14

### Chocolate Mousse

red fruits & pistachios

16

### Selection of Small Pastries FOR TWO

<sup>1</sup> food intolerance information available at request. <sup>2</sup> kindly note an optional 10% gratuity will be added to your bill to be distributed amongst our restaurant staff