

**SUNDAY LUNCH SET MENU**  
**2 COURSES £19.50     3 COURSES £ 24.50**

**Starters**

***TOMATO AND AUBERGINE TERRINE***, goat cheese pannacotta and hazelnut oil (V)\*  
***SPRING SALAD AND ENGLISH ASPARAGUS***, blue cheese and hazelnut dressing \*  
***ENGLISH ORGANIC PORK AND PISTACHIO TERRINE*** with red onions relish and toast  
***PAN FRIED SCOTTISH SCALLOPS*** with sweet potato puree and potato crisp +£1.00  
***CRAB TIAN, CRAB CRÈME BRULEE*** with mango salsa and rosemary tuile  
***GARDEN PEA AND MINT SOUP*** served with croutons (V)

**Main Courses**

***TRADITIONAL ENGLISH ROAST BEEF, PORK OR SLOW ROASTED LEG OF LAMB***  
All served with seasonal vegetables and duck fat potato  
***CORNISH COD FILLET*** with saffron potatoes, broad beans and beurre blanc  
***SOUTH COAST BRILL*** with asparagus and crab tortellini  
***BUTTON MUSHROOM, HERB AND TOMATO TART*** with cheddar cheese and green salad (V)  
***WILD MUSHROOM RISOTTO AND PARMESAN***, served with roquette salad (V)  
**Side orders:** buttered new potatoes, green beans, spinach, rocket salad £3.00

**Desserts and Cheese**

***PRALINE SOUFFLE*** with caramel ice cream \*

***VALHRONA CHOCOLATE FONDANT*** with pistachio cream and strawberry ice cream \*+ £2.00  
(Please allow 12 minutes for the above desserts)

***VANILLA CRÈME BRULEE*** and vanilla shortbread

***STRAWBERRY MILLE FEUILLE*** with crème mousseline and raspberry coulis

***LEMON POSSET*** with biscotti\*

***SELECTION OF FRENCH & BRITISH ARTISAN CHEESES SERVED WITH BISCUITS*** + £1.00

**COFFEE AND DAMIAN ALLSOP CHOCOLATES £4.10** \*

*Service charge is not included. An optional service charge of 10% applies to parties of 6 or more.  
All items of food are made in house from fresh ingredients.  
Free range, wild or organic whenever possible.*

\* Contains Nuts