

Sunday 29th June 2008

Sunday Lunch Menu

3 Courses for £37.50

Starters

Confit Morteaux Sausage, Spiced Lentils and Apple Salad

Confit Chicken Terrine, Poached Pear and Hazelnut Dressing

Grilled Fillet of Cornish Mackerel, Red Onion and Sweet Corn Salsa,
Avocado and Rock Oyster Beignet

Rilette of Poached Salmon, Citrus Crème Fraîche and Pickled Cucumber

Buffalo Mozzarella and Beetroot Ravioli, Pine Nut,
Tomato and Balsamic Vinaigrette

Main Course

Slow Roast Ribeye of British Excellence Beef,
Yorkshire Pudding and Fondant Potato,

Roast Leg of Gloucester 'Old Spot Pork', Crushed Jersey Royals
and Cavollo Nero

Pan Roast Fillet of Sea Bream, Crisp Mange Tout and Citrus Fruit Salad

Roast Wing of Skate 'Meunière', Braised Oxtail and Pea Purée

Risotto of Wild Mushrooms, English Asparagus and Parmesan

Desserts

Pistachio Marzipan Cake, Anglaise and Roasted Pistachio Ice Cream

Gooseberry Eaton Mess with Sponge Fingers

Clotted Cream Panna Cotta, Summer Pudding Ice Cream,
Strawberries and Mint

Iced Peach Parfait, White Peach Sorbet and Compote

Selection of French and British Cheeses

All prices are inclusive of VAT

Prices are exclusive of a discretionary service charge of 10%

Should you have any allergies, please confirm with the Manager prior to placing your order.