

# SUNDAY SET LUNCH

Two Courses 46

Three Courses 54

Roasted Jerusalem artichoke soup,  
pear, truffle, hazelnut pesto

Mackerel rillettes, organic beetroot,  
pickled shallot, dill emulsion

Crispy pigs' head,  
burnt apple, smoked onion

\* \* \*

Butter poached Newlyn cod,  
dill emulsion, scraps

Cumbrian cob chicken, pickled leek,  
hen of the woods

Roasted 60 day aged Belted Galloway sirloin,  
watercress and horseradish purée, Yorkshire pudding and gravy

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Apple parfait, bay leaf ice cream,  
hazelnut brittle

Rum and raisin financier, cranberries,  
vanilla ice cream

Artisan farmhouse cheese with chutney,  
dried fruit loaf and crackers

*Moor Hall / Kirkham's / Devon Blue*  
(£4 supplement)

Please be aware that our game dishes may contain shot. All prices are inclusive of VAT.  
A discretionary service charge of 10% will be added to the final bill. An optional donation of £1 will be added to the bill towards Sandy Park Café, our nominated charity.

# SUNDAY A LA CARTE

## STARTERS

Devon crab,  
pickled turnip, hazelnut, quince 20

Cured Isle of Mull scallop,  
Carlingford oyster, granny smith apple, dill 20

Roasted organic cabbage,  
Berkswell, confit chicken wings, chicken butter sauce 15

## MAIN COURSES

Kuri squash, pickled red onion,  
cavolo nero 22

Aynhoe Estate venison, golden beetroot,  
ragu, smoked bone marrow 34

Cornish turbot, kuri squash,  
roe tartare sauce 40

## DESSERTS

Oakchurch blackberries, toasted almonds, nougatine 9

Valrhona Namelaka,  
milk ice cream, espresso 10

Artisan farmhouse cheese with chutney,  
dried fruit loaf and crackers 16

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