## SUNDAY SET LUNCH

Two Courses 48 Three Courses 56

Cured seabream Tarleton tomatoes, cucumber and crispy quinoa

Parsley and lovage velouté, with crispy potatoes and garden herbs

Frozen duck liver, violet artichoke, celery and walnut

\* \* \*

Cornish cod, rondo fennel, Jersey royal with warm tartare roe sauce

Cumbrian chicken breast and crispy leg, with hispi cabbage, mushroom and whey sauce

Slow cooked shoulder of Herdwick lamb, Roscoff onions Yorkshire pudding and gravy

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

\* \* \*

Caramelized apple and gooseberry with almond and woodruff mousse

Tarleton strawberries, buttermilk custard, almond cake and meringue

Our selection of
British and Irish farmhouse cheese,
poppy seed crackers and bara brith,
onion and port chutney
(£4 supplement)

# SUNDAY A LA CARTE

### **STARTERS**

Isle of Mull scallop, salt baked white beetroot, buttermilk and dill 23

Gaisgill Row Farm Blue Grey beef tartare, barbequed salsify, oyster leaf, pommes souffle 18

Cured Cornish red mullet with fennel, fermented rhubarb and nasturtium 18

#### MAIN COURSES

Roast Cornish monkfish with Jerusalem artichoke, crosnes, winter purslane, kombu and mussel sauce 38

Butter poached turbot with rainbow carrots, brown shrimp, citrus and suguet sauce 40

Saint Sever guinea hen with asparagus, morel mushroom, ramson and elderflower vinegar sauce 38

### **DESSERTS**

Valrhona chocolate Namelaka, chocolate muffins and hazelnut ice-cream 12

Agen prune souffle with Pedro Ximenez and almond ice cream 12

Our selection of British and Irish farmhouse cheese, poppy seed crackers and bara brith, onion and port chutney

Three 15 | Five 20 | Seven 23

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.