# SUNDAY SET LUNCH

Two Courses 48 Three Courses 56

Crispy middle white pork, potato and watercress sauce, apple and mustard

Chalk stream trout, radish, sea greens and malted wheat

Chicken liver parfait, pablo beetroot, blackberry and red leaves

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Cornish cod with lobster mousse, kuri squash, pumpkin seeds and suquet sauce

Roasted Sladesdown duck, pablo beetroot, chicory and elderflower

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

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Greengage, fresh and preserved with gingerbread ice cream

Banks blackberries, buttermilk custard, milk sponge 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**

East coast lobster ravioli, fermented cabbage, black pepper salami and shellfish sauce 23

Gaisgill Row Farm Blue Grey beef tartare, kohlrabi, broad beans and nasturtium 18

Cornish mackerel, salt baked white beetroot, buttermilk and dill 18

#### MAIN COURSES

Roast Cornish monkfish and hen of the woods with cauliflower, grains and mussel sauce 38

Butter poached John Dory with sweetbell turnips, sunflower seed and brown shrimp 40

Saint Sever guinea hen, crispy leg, girolles, ramson and elderflower vinegar sauce 38

### **DESSERTS**

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

Squash custard tart, clementine, crème fraiche and birch sap 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.