SUNDAY SET LUNCH

Two Courses 48 Three Courses 56

Pevensey blue cheese and ham hock tortellini, kuri squash and pickled walnut

Cured chalk stream trout, pickled radish, sea greens and malted wheat

Duck liver parfait, pablo beetroot, blackberry and red leaves

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Roasted Cornish skate wing, jerusalem artichoke with parsley, caper and lemon dressing

Dorset Sika deer, parsnip and potato terrine, ham fat kale and bramble 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

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Rum and raisin financier, pumpkin jam, buttermilk custard and clementine sorbet

Scarisbrick blackberries, Valrhona chocolate, malt and oxalis

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 and cured seabass with jalapeño, radish and cucumber 21

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 42

Butter poached turbot with sweetbell turnips, sunflower seed and brown shrimp 42

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.