

# SUNDAY LUNCH

Served from 12.00pm to 4.00pm

## Starters

Chicken liver parfait  
pedro Jiménez jelly, toasted brioche

Smoked beetroot  
whipped goats curd, golden beetroot,  
beet & basil puree

Heritage tomato  
mozzarella & olives

Local mackerel  
pickled fennel & avocado puree

Smoked salmon & red pepper soup  
burford brown hens egg & fine herbs

## Desserts

Blackberry parfait  
blackcurrant compote & pistachio ice cream

Sticky toffee pudding  
clotted cream, miso caramel

Bread & butter pudding  
vanilla ice cream, vanilla custard

P.B.J.  
peanut butter & jam sandwich, raspberry  
sorbet

Snowdonia Black bomber cheddar  
fig jam & oat biscuits

## Main Courses

Roast rump of pembrokehire beef

Slow roast belly pork, crackling and apple sauce

Root vegetable pithivier

served with roasties, honey glazed roots, cauliflower & broccoli cheese, yorkshire pudding  
& gravy.

Cornish cod  
pea puree, smoked mash, samphire, butter sauce

Wild line-caught seabass  
chorizo, tomato, butterbean stew & vanilla dressing



Two courses 29 | Three courses 35



Please let us know if you have any dietary requirements and a member of our team will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.