

## SUNDAY LUNCH MENU

## TO START

Ham hock terrine, apple and watercress salad, apple purée, brioche

Cured salmon, buttermilk, beetroot, apple

Brie and cranberry tart, fine salad, chutney

Mushroom velouté, sourdough

## TO FOLLOW

Cheshire roasted topside of beef, Yorkshire pudding, pan juices

Roasted lamb leg, mint

Grilled cod, bacon red wine jus

Mushroom and spinach wellington

All served with seasonal vegetables and roast potatoes

## TO FINISH

Baked vanilla cheesecake, caramel ice cream, dulce de leche
Chocolate namelaka, cherry compote, chocolate crumb
Poached pear, granola, raspberry purée
Cheese, biscuits, chutney

2 Courses 31

3 Courses 37

This is a sample menu. Prices and dishes correct at the time of publishing. A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.