**Sunday lunch menu**

**Starters**

Butternut squash velouté, Parmesan, toasted seeds

Cornish mackerel, kohlrabi, dill, horseradish buttermilk

Salad of heritage beetroots, fig, pickled walnut, goat’s curd

Cured Faroe Islands salmon, Oscietra caviar, endive, sea buckthorn

Pressed terrine of Cotswold white chicken, whipped livers,

pistachio, pickled carrot

**Main courses**

Fettuccine, Ticklemore, hen of the woods, seasonal vegetable fricassée

Lemon sole, mussels, kohlrabi, seaweed

Silver bream, crab brandade, fennel, crab bisque

Corn fed chicken, cep, barbeque leek

Roast native black Angus beef, Yorkshire pudding, seasonal vegetables, red wine sauce

**Sides** £5.5

Pomme purée

Seasonal leaves & salad cream

Heritage tomatoes, olives & chilli

**Desserts**

Apple tarte tatin, Calvados, Tahitian vanilla ice cream

Rum baba, exotic fruit sorbet

Valhrona chocolate brownie, cremeaux, yoghurt ice cream

Raspberry soufflé, salted almond ice cream

Selection of 3 seasonal cheeses by Maître affineur ‘Buchanans’

*3 courses £55 per person*

*Head Chef Marc Hardiman*