

## Sunday A la Carte

### Start

Seafood raviolo, lobster bisque  
Mozzarella, tomato, basil sorbet (V)  
Crab, wasabi, avocado & mango 10 supplement  
Seabass ceviche, lime, elderflower, chilli  
Salmon gravlax, orange, carasau bread  
Chicken liver parfait, peaches, sourdough  
Cured lamb fillets, radish, pesto

### Main

Braised beef, pommes mousseline, red wine sauce  
Wild mushroom risotto, truffle, vegetable crisp (V) (VE)  
Kentish rump of lamb, salsify, peas, bacon  
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement  
Roasted fillet of cod, peas, curry potato  
Sea bass, Jerusalem artichoke, apple 10 supplement

### Side 4.95 each

Extra fine green beans  
Broccoli  
Charlotte potato purée  
Cornish new potatoes  
Potato & summer truffle mousseline 9.95

### Dessert

Praline cremeux, hazelnut, cherry  
Strawberry strawberry strawberry  
Lemongrass crème brûlée, mango sorbet  
Lemon, meringue, orange sorbet  
Valhrona chocolate fondant, vanilla ice cream  
Farmhouse cheese from the trolley 10 supplement

2 courses 25.95

3 courses 29.95 or 33.95 including a Bellini

V = Vegetarian

VE = Vegan

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.