

# Sunday Luncheon Menu

Three courses £52.00, two courses £42.00

**Celeriac Velouté**, Yellison, yuzu apple, brioche  
(G, D, CE, SD, E, V)

**Crab Tortellini**, som tam, green curry  
(G, D, E, F, C, M, CE)

**Cod**, potato, leek, capers, chive  
(D, F, SD, CE)

**Guinea Fowl Terrine**, blackberry and apple jam, parsnip, brioche  
(G, D, E, CE, SD)



**Wild Mushroom Risotto**, truffle cream, parmesan, rocket  
(D, SD)

**Stone Bass**, wakame, sea vegetables, squid ink tapioca  
(G, D, F, SD, CE)

**Yorkshire Chicken**, shiitake, soy, ginger  
(G, D, E, SD, CE, S)

**Aged Sirloin of Waterford Farm Beef**, Yorkshire pudding, red wine sauce  
(G, D, N, E, SD, CE)

vegetables are carefully chosen to accompany each main course;  
additional vegetables are available upon request



**Kir Royale Sorbet**

cassis granita (V) (supplement £7.00)



**Lemon Curd Tart**, white chocolate, mascarpone, raspberry  
(G, D, E)

**Sticky Toffee Pudding**, honeycomb vanilla ice-cream, salted butter caramel  
(G, D, E, N, SD)

**Tumaco 85% Chocolate**, Guinness, hazelnut, sourdough, olive oil  
(G, D, E, N)

**A Selection of delicious and unusual Ice-creams and Sorbets**

(D, E, N, SD)

*Ice-creams: Chocolate Orange, Coffee & Tia Maria, Rum & Raisin, Cinnamon, Lemon Curd, Vanilla & Honeycomb  
Sorbets: Blackberry, Mango, Raspberry, Strawberry*

**A Selection of Four British Cheeses**,

plum chutney, grapes, homemade crackers, Guinness and black treacle sourdough  
(D, N, SE, G, E)



**'Ethically sourced' Coffee or Tea, fudge** (supplement £7.00)

## ALLERGEN KEYS

(G) contains Gluten  
(CE) contains Celery  
(E) contains Eggs  
(L) contains Lupin  
(D) contains Dairy  
(SD) contains Sulphites  
(C) contains Crustaceans

(M) contains Molluscs  
(MU) contains Mustard  
(N) contains Nuts  
(P) contains Peanuts  
(SE) contains Sesame  
(S) contains Soya  
(F) contains Fish  
(V) Vegetarian

## SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

*Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.*

*A discretionary 12.5% service charge will be added to your final account.*