

# Sunday Luncheon Menu

Three courses £49.00, two courses £43.00

**Spiced Sweet Potato Velouté**, vegetable pakora, crème fraîche, coriander  
(G, D, V, CE, SD)

**Tuna Tartare**, ponzu, mooli, prawn toasts  
(G, E, F, C, S, SD)

**Sea Bream**, Serrano ham, saffron aioli, basil  
(G, E, F, N)

**Ham Hock Pressing**, black pudding, pickled carrot, mustard  
(G, D, E, SD, CE)



**Potato and Ricotta Ravioli**, wild garlic, duck egg, beurre noisette  
(G, V, D, E, SD)

**Halibut**, crab tart, trout roe, sea vegetables  
(G, D, F, C, CE, M)

**Roast Chicken**, baby leek, asparagus, pancetta, truffle  
(N, G, D, E, SD, CE)

**Roast 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



**Sticky Toffee Pudding**, salted caramel, Chantilly, vanilla ice-cream  
(G, D, V, E, N)

**Tomlinson's Rhubarb**, Champagne, vanilla, pain d'épices  
(G, D, E, N)

**Mango Cannelloni**, cheesecake mousse, white chocolate, mint  
(G, D, N, E, SD, V)

**A Selection of delicious and unusual Ice-creams and Sorbets**  
(D, E, N, SD)

**A Selection of Four British Cheese**, pear and tomato chutney, grapes, celery, biscuits  
(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.