Easter Sunday Lunch Menu

Sample Menu

Starters

Orkney scallop, spring vegetables, basil, kombu dashi

Coronation crab salad, curry and lime sabayon

Seared veal fillet, peas, mint, smoked ricotta, caper and mustard dressing

Artichoke and mushroom salad, pickled walnut, truffle vinaigrette (v)

Chestnut mushroom risotto, cauliflower mushroom, cured egg yolk (v)

Cured salmon, buttermilk fried oyster, green chilli and cucumber

Roast quail, pig's trotter, lentils, giroles, bacon and cider vinegar

Mains

Roast sirloin of Hereford beef, horseradish and apple cream, Yorkshire pudding, roast potatoes

Saddle of salt marsh lamb, charred aubergine, carrot and coriander, tandoori spices

Grilled monkfish, charred squid, samphire, caper, lemon thyme

Scottish halibut, black kale, green apple, caramelised crab butter

Dover sole, grilled or cooked in brown butter (£15 supplement)

Beef Wellington, salt baked carrots, red wine sauce

Ricotta gnocchi, grilled courgette, peas, broad beans, mint and pickled lemon (v)

Desserts

Caramelised brioche pudding, burnt orange purée, milk ice cream (v)

Rhum and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Yoghurt and raspberry ice cream sandwich, mirabelle plum

Selection of British cheeses from the trolley (£10 supplement)

A selection of coffee and tea

8

3 courses £90 per person

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.

Should you have any dietary or allergen requirements, please do inform our team. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

