

Sunday Lunch Menu

Starters

Coronation crab salad, curry and lime sabayon

Hereford beef tartare, crispy potato, egg yolk, shallot and sherry dressing

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

Lindisfarne oysters, green pepper, cucumber and mustard seed mignonette (£8 supplement)

Chestnut mushroom risotto, cauliflower mushroom, cured egg yolk Iberico ham

Cured salmon, crème fraîche, marinated salmon roe, vichyssoise

Buttermilk fried quail, mushroom, spring onion

Mains

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

Sutton Hoo chicken, black garlic, cauliflower cheese purée, roast chicken gravy

Line-caught sea bass, leek heart, razor clam, cuttlefish, aromatic seafood bisque

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

Jerusalem artichoke ravioli, winter greens, white wine, tarragon (v)

Dover sole, grilled or meunière (£15 supplement)

Beef Wellington, salt baked carrots, red wine sauce

Desserts

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

Whiskey and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Almond and raspberry ice cream sandwich, Yorkshire rhubarb

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

3 courses £75 per person

Wine pairing £55 supplement per person for three courses.

v - vegetarian

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.

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.

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