Sunday Lunch Menu

Starters
Grilled octopus, pearl onions, romesco, samphire, roast garlic and chickpea
Hereford beef tartare, crispy potato, egg yolk, shallots, sherry dressing
Chicken liver mousse, fig chutney, charcoal butter brioche
Jerusalem artichoke risotto, autumn vegetables, hazelnut, smoke rapeseed oil (v)
Cured mackerel, charred Cornish squid, gooseberry, white almond gazpacho
Coronation crab salad, curry leaf sabayon (£10 supplement)

Mains
Roast sirloin of Hereford beef, horseradish and apple cream, Yorkshire pudding, roast potatoes
Rhug Estate lamb, roast aubergine, stuffed lamb belly, yoghurt, spiced lamb and coriander dressing
Sea trout, ricotta gnocchi, courgette and basil, green tomato butter sauce
Potato gnocchi, cauliflower mushroom, chestnut, truffle and Madeira (v)
Line-caught seabass, mussels, watercress, charred squid, buttermilk and horseradish
Beef Wellington, Hen-of-the-woods mushroom, truffle, pale ale and honey

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
Vanilla elderflower, ice cream sandwich, Lanesborough gin, yoghurt, cherry
Selection of British cheeses from the trolley (£12 supplement)

3 courses £75 per person
Wine pairing £55 supplement per person for three courses.

* - 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. Thank you for your support.

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OETKER COLLECTION
Masterpiece Hotels