

# EASTER SUNDAY & EASTER MONDAY LUNCH

## SAMPLE

### STARTERS

#### SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

#### BRAISED OX TONGUE

*crispy onion, radish, onion petal, brioche toast*

#### SMOKED SALMON CARVED FROM THE TROLLEY

*capers, shallots, dill, brown bread*

#### TWICE COOKED LOBSTER SOUFFLE

*lobster bisque*

#### CARAMELISED GOAT'S CHEESE SALAD (v)

*watermelon, pickled red onion, basil & white balsamic*



### MAIN COURSES

#### RACK OF LAMB

*pea purée, green beans & pistachio, roscoff onion, baby heritage beetroot, sumac*

#### SKATE WING

*fennel purée, samphire, mussels, lemon & caper sauce*

#### PAN-FRIED CALVES LIVER

*bacon lardons, pearl onion, mash potato, micro watercress*

#### ROAST BEEF

*roast potatoes, carrots, parsnips, tenderstem broccoli*

#### PUY LENTIL DAHL (ve)

*crispy kale, coconut yoghurt, tamarind sauce, sweet potato purée*

#### DOVER SOLE (£20.00 supp)

*spinach, brown shrimp, ratte potatoes, parsley & caper butter*

### SIDE DISHES

£6.50

#### SPINACH (ve)

*steamed*

#### SAUTÉED POTATOES (ve)

*ratte, olive oil*

#### SALAD (ve)

*mixed leaf, french dressing*

#### GREEN BEANS (ve)

*olive oil*

#### BROCCOLI (ve)

*tenderstem, olive oil*

#### CHIPS (ve)

*triple cooked*

(v) Vegetarian (ve) Vegan

## BRITISH CHEESE

### FOUR CHEESES (£6 supp) (v)

*celery, apricot butter, pear & apple chutney*

### LINCOLNSHIRE POACHER

*oak smoked, alford*

### BLUE STILTON

*blue veined, clawson*

### MAIDA VALE

*semi soft, IPA washed, guernsey*

### SINODUN HILL

*soft, goats milk, oxfordshire*

## DESSERTS & PUDDINGS

### CRÈME BRÛLÉE (v)

*shortbread biscuit*

### EASTER EGG (v)

*kadaif, lychee parfait & passionfruit curd*

### RHUBARB PANNA COTTA (v)

*pistachio crumbs*

### APPLE TART (v)

*vanilla ice cream*

## HOMEMADE ICE CREAMS & SORBETS

### ICE CREAM (v)

*vanilla, chocolate, coffee,  
hazelnut, pistachio*

### SORBETS (ve)

*pear, lemon, plum and ginger,  
kiwi, pineapple*

**3 courses £55.00**

**2 courses £45.00**

## PORT & DESSERT WINE

### CHURCHILLS CRUSTED PORT (100ml) £12.00

### TOKAJI (125ml) £15.00

*aszu 5 puttonyos, bene pincszet, hungary*

## COCKTAILS

### ESPRESSO MARTINI £14.50

*vodka, kahlua, gomme syrup*

### LIQUEUR COFFEE £13.50

*whisky, amaretto, baileys, cointreau, tia maria, cognac*



**Head Chef – Sergio Martins Abreu**

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.