

## CHAMPAGNE SUNDAY LUNCH

Three courses and a glass of Taittinger Brut Champagne £39.50 per person

### BREADS AND OLIVES

Breads from our in-house baker, butter £4.25 per person

Globe olives £4.25

Salt and pepper cashews £4.25

### STARTERS

Grilled hake, charred and creamed corn

Carrot and coriander velouté, fresh yoghurt (v)

Haricot bean cassoulet, Manchengo, confit hens egg (v)

Cured mackerel, crème fraîche, salt baked baby beetroot

### MAIN COURSES

Roast topside of beef, Yorkshire pudding, duck fat roast potatoes, traditional trimmings

Pavé of salmon, herb potatoes, sauce hollandaise

Wood fired squash risotto, fresh ricotta, toasted pumpkin seeds (v)

Cumbrian pork belly, savoy, granny smith, cider

### SIDES / SALADS

House mixed leaves, vinaigrette (ve) £3.50

Hand cut chips £5.00

Rosemary pomme frites £5.00

Leaf spinach, nutmeg butter £5.00

Creamed Maris Piper £5.00

### DESSERTS AND CHEESE

Crème caramel, raspberry, almond crouquant (v)

Lemon curd tart, torched meringue and blackberry (v)

Dark chocolate mousse, florenine, caramel gelato (v)

Selection of artisan cheeses, traditional accompaniments (£3.50 supplement)