

## SAMPLE SUNDAY LUNCH MENU – NOVEMBER 2023

### Snacks

Sourdough, Rapeseed Oil, Minus 8 Vinegar £5

Crispy Buffalo Cauliflower £4

Porthilly Oysters, Pickled Shallots, Tabasco

£5 each/ £26 for 6

Saffron Arancini, Truffle Mayonnaise £5

Popcorn Chicken / Tofu, Hot Sauce, Ranch

Dressing £6

Nocellara Olives, Rosemary & Lemon £4

### Starters

Chicken Liver Parfait, Spiced Quince, Bitter Leaves, Toasted Brioche

Jerusalem Artichoke Velouté, Hazelnut, Pear, Bath Blue Beignet

Wreckfish Cake, Gochujang Mayonnaise, Poached Egg

Mackerel Rillette, Smoked Crème Fraiche, Pickled Cucumber

Vegan Feta & Beetroot Salad, Apple, Bay Leaf

### Mains

Slow Roast Poussin, Garden Herbs

Roast Lamb Rump, Confit Belly

Rare Breed Pork Loin & Pressed Belly Bramley Apple

Whole Plaice, Beurre Noisette, Lemon & Caper

*Served with Yorkshire Puddings, Roast Potatoes, and a Selection of Seasonal Vegetables for the Table to Share*

### To share

1kg Made-well Farm Cote de Boeuf

*£25 Supplement*

### Desserts

Affogato

Rum Baba, Spiced Plums, Vanilla Crème Fraîche

St Enodoc Knickerbocker

Apple & Blackberry Crumble, Sorrel Ice Cream

3 Cheeses, Crackers, Chutney, Grapes

**2 Courses for £ 37**

**3 courses for £45**