



# Sunday Lunch Menu

## First Courses

**Creamy Celeriac Soup**  
with autumn truffles & chives

**Terrine of Braised Smoked Ham Hocks**  
Gravetye piccalilli & herb salad

**Tortellini of Native Lobster**  
with Armagnac & tarragon, wilted spinach & rich langoustine bisque

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## Main Courses

**Roast Sirloin of Irish Beef**  
Yorkshire pudding, horseradish cream with red wine sauce

**Roast Local Partridge**  
Savoy cabbage & foie gras galette, crisp pancetta & roasting juices

**Seared Fillet of Wild Sea Bass**  
Garden fennel puree, spiced cous cous& bouillabaisse juices scented with Tapenade

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## Desserts

**Garden Apple Tarte Tatin**  
Cinnamon ice cream

**Damson Soufflé**  
Served with its own ice cream

**Chef's Choice of British and Continental Cheese**

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The price of this menu is £37.00 per person  
A discretionary 12.5% service charge is added to accounts.

**Coffee and Petit Fours - £4.00**