

EASTER SUNDAY LUNCH

Including a glass of Laurent-Perrier Heritage

STARTERS

Green English asparagus, Jersey royals, morels, poached duck egg, whey sauce

Cured sea trout, cucumber, yuzu mayonnaise, kohlrabi

Golden and pickled beetroot, horseradish, dill, sourdough

Beef tartare, red chicory, charred onions, nasturtium

MAIN COURSES

Grilled hispi cabbage, roasted garlic, kimchi, crispy onion, radicchio

Chicken and leek pie, mashed potatoes, purple sprouting broccoli

Poached lemon sole, calcot onions, artichoke, wild garlic, champagne sauce

Roast sirloin of beef or leg of lamb, buttered cabbage, roasted carrots,
cauliflower cheese, roasted potatoes

DESSERTS

Strawberry and vanilla Easter egg, crunchy vanilla, gavotte

Chocolate and popcorn melted dome, caramel ice cream

Gariguet strawberry, vanilla rice pudding, caramelised rice crispy

Selection of British cheeses, grapes, celery, walnut bread, chutney

£130

A discretionary 15% service charge will be added to your final account. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

