

## Sunday Set Lunch

3 course £35

### Salmon

Home smoked with beetroot and apple

### Ham

San Danielle with organic English broad beans, toasted hazelnuts, honey lavender dressing

### Terrine

Chicken and foie gras with new season giroles

### Risotto

Broad beans, peas and summer truffle

### Mackerel

Grilled & tartare with Charentais melon

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### Beef

Aged Angus Charolais chateaux carved from the trolley with traditional garnish

### Cod

Fillet with baby spinach, fennel and spring onions

### Veal

Slow cooked with caramelised chicory, ricotta

### Plaice

Polenta fried plaice fillets with candied tomato, peas, broad beans and herb gnocchi

### Lamb

Slow cooked shoulder with new potatoes, capers, anchovies and tomatoes

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### Soufflé

Wild plum soufflé with crème fraîche

### Mousse

Chocolate & passion fruit with passion fruit sorbet

### Tart

Blueberry custard tart with new forest berries compote

### Parfait

Vanilla & cherry with cherry cannelloni fool

### Cheese

A Selection of British Artisan Cheeses

A 12 ½ % discretionary service charge will be added to your bill