

LUNAR

Sunday Lunch Menu

Available Sunday
from 12pm

to start

- Cornish crab, mango purée, lovage emulsion, fennel crisp **13**
Peak District hogget croquette, celeriac purée, pickled oyster mushroom **10**
Loch Duart salmon tartare, chilli, cucumber, trout roe **12.50**
Cauliflower velouté, wild herbs, sour dough **8**

sunday lunch

- Locally sourced 45 day aged, grass fed roast sirloin of beef **28**
Free range roast chicken breast **23.50**

Accompanied by lard roast potatoes, cream potatoes, dinner lady carrots, cauliflower cheese, market greens, stock pot gravy

mains

- 7oz Dunwood Farm beef fillet, triple cooked chips, peppercorn sauce **37**
Chicken breast, pomme purée, Tenderstem, red wine sauce **23.50**
Market catch of the day, pappardelle, shrimp cream sauce **28**
Soft cheese & chestnut mushroom stuffed tortellini, pine nut, cavalo nero, burnt butter sauce **21**

side dishes

- Tenderstem **5**
Triple cooked chips **5**
Pomme purée **5**
Glazed Heritage carrots **5**

to finish

- Salted caramel tart, clotted cream **9**
Chocolate orange crèmeux, orange sorbet, orange segments, honeycomb **12**
Stilton tart, fig jam, candied walnuts, apple gel **8.50**