

SUNDAY LUNCH

start

confit loch duart salmon, wasabi, cucumber salad
crispy ham hock, celeriac remoulade, dill pickle
charred sweet pepper salad, blue cheese, aged balsamic
sweetcorn and cornish razor clam chowder

follow

roast sirloin of local beef, traditional trimmings
crispy pork belly, pomme puree, braised red cabbage
mozzarella and tomato agnolotti, basil pesto
sea bream, butternut squash, toasted almonds, chimichurri

finish

strawberry parfait, almond crumb
chocolate crémeux, black cherry sorbet, wild rice
ginger panna cotta, honeycomb
grapefruit posset, meringue, mint

2 Courses 38.00

3 Courses 49.50

LUNAR

by Neil Keating