

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 chowder, cornish razor clams

follow

roast sirloin of local beef, traditional trimmings
crispy pork belly, braised red cabbage, pomme puree
wild mushroom linguini, aged parmesan, autumn truffle
sea bream, butternut squash, toasted almonds, chimichurri

finish

strawberry parfait, almond crumb
chocolate cremeux, cherry sorbet, wild rice
vanilla panna cotta, honeycomb, lemon
blue cheese tart, date puree, apple

2 Courses 38.00

3 Courses 49.50

LUNAR

by Neil Keating