

SUNDAY LUNCH

start

cornish sardine, tomato, salsa verde
beef tartare, dill pickle, sourdough
pâté en croûte, black pudding, pickle
caramelised onion tart, goats cheese, balsamic

follow

dry aged beef sirlion, traditional trimmings
spiced lentil ragout, herb gnocchi, crispy kale
roasted sea bream, saffron linguine, white wine cream sauce
crispy pork belly, braised red cabbage, potato fondant

finish

choux bun, vanilla ice cream, chocolate sauce
ginger panna cotta, spiced pear compote, toasted oats
chocolate crémeux, honeycomb, cherry sorbet
blue cheese tart, port reduction, apple

3 Courses 49.50

LUNAR
by Neil Keating