



## SUNDAY LUNCH

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

<b>Riviera Spritz</b>	Mirabeau Rose Gin, St Germain, Lemon, Soda	+12
<b>Pear &amp; White</b>		
<b>Tea Fizz</b>	Vodka, Kampai Sake, Pear, White Tea, Lemon, Soda	+12

**£48 per person**



**For the table** Grezzina and Romana Courgettes, Pickled Shallots, Basil  
English Asparagus, Preserved Lemon Beurre Blanc  
Gilchesters Porridge Sourdough, Smoked Cultured Butter,  
House Meat, Pickles

**Supplement** Native Oysters, Shallot Mignonette, ZRC Hot Sauce +3.5 each  
+16 Half Dozen

**The Feast** Roast Yorkshire Beef Rump, Bone Marrow Gravy  
Wood Oven Pink Fir Potatoes,  
Cornish Spring Greens and Tropea Onions, Smoked Butter

**British Farm  
House Cheese** A Selection of British & Irish Farmhouse Cheeses +14.5  
Durrus, Beenleigh Blue, Sinodun Hill  
Rye cracker, Birch honeycomb



**Something  
Sweet** Forced Rhubarb, Bay Leaf Custard, Milk Ice Cream,  
Rosemary Sable

Allergens advice:

Please enquire with a member of our team if you require information about allergens in any of our menu items. A discretionary service charge of 12.5% will be added to your bill.



## PESCATARIAN SUNDAY LUNCH

*This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.*

<b>Riviera Spritz</b>	Mirabeau Rose Gin, St Germain, Lemon, Soda	+12
<b>Pear &amp; White</b>		
<b>Tea Fizz</b>	Vodka, Kampai Sake, Pear, White Tea, Lemon, Soda	+12

**£48 per person**

**For the table** Grezzina and Romana Courgettes, Pickled Shallots, Basil  
English Asparagus, Preserved Lemon Beurre Blanc  
Gilchesters Porridge Sourdough, Smoked Cultured Butter  
House Pickles



**Supplement** Native Oysters, Shallot Mignonette, ZRC Hot Sauce

+3.5 each  
+16 Half Dozen

**The Feast** Roast Wild Harbour Monkfish, Fish Bone Dashi  
Wood Oven Pink Fir Potatoes  
Cornish Spring Greens, Tropea Onions, Smoked Butter

**British Farm  
House Cheese** A Selection of British & Irish Farmhouse Cheeses

+14.5

Durrus, Beenleigh Blue, Sinodun Hill  
Rye cracker, Birch honeycomb

**Something  
Sweet** Forced Yorkshire Rhubarb, Bay Leaf Custard, Milk Ice  
Cream, Rosemary Sable



Allergens advice:

Please enquire with a member of our team if you require information about allergens in any of our menu items. A discretionary service charge of 12.5% will be added to your bill.



## VEGETARIAN SUNDAY LUNCH

*This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.*

<b>Riviera Spritz</b>	Mirabeau Rose Gin, St Germain, Lemon, Soda	+12
<b>Pear &amp; White</b>		
<b>Tea Fizz</b>	Vodka, Kampai Sake, Pear, White Tea, Lemon, Soda	+12

**£44 per person**

<b>For the table</b>	Grezzina and Romana Courgettes, Pickled Shallots, Basil English Asparagus, Preserved Lemon Beurre Blanc Gilchesters Porridge Sourdough, Smoked Cultured Butter House Pickles	
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<b>The Feast</b>	Stuffed Globe Artichoke, Spinach and White Bean Puree Wood Oven Pink Fir Potatoes, Cornish Spring Greens and Tropea Onions, Smoked Butter	
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<b>British Farm House Cheese</b>	A Selection of British & Irish Farmhouse Cheeses Durrus, Beenleigh Blue, Sinodun Hill Rye cracker, Birch honeycomb	+14.5
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<b>Something Sweet</b>	Forced Yorkshire Rhubarb, Bay Leaf Custard, Milk Ice Cream, Rosemary Sable	
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Allergens advice:

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## VEGAN SUNDAY LUNCH

*This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.*

<b>Riviera Spritz</b>	Mirabeau Rose Gin, St Germain, Lemon, Soda	+12
<b>Pear &amp; White</b>		
<b>Tea Fizz</b>	Vodka, Kampai Sake, Pear, White Tea, Lemon, Soda	+12

**£44 per person**

<b>For the table</b>	Grezzina and Romana Courgettes, Pickled Shallots, Basil English Asparagus, Preserved Lemon Gilchesters Porridge Sourdough, La Ferre Olive Oil House Pickles
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<b>The Feast</b>	Stuffed Globe Artichoke, Spinach and White Bean Puree Wood Oven Pink Fir Potatoes, Cornish Spring Greens and Tropea Onions, Smoked Rapeseed Oil	
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<b>Something Sweet</b>	Forced Yorkshire Rhubarb, Rhubarb Sorbet, Rosemary Sable
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Allergens advice:

Please enquire with a member of our team if you require information about allergens in any of our menu items. A discretionary service charge of 12.5% will be added to your bill.