



## SUNDAY LUNCH

Velouté of celeriac with apple consommé

Scallops soufflé, shellfish sabyon

Cannelloni of smoked salmon, lemon crème fraiche, cucumber jelly

Beef tartare, deep fried hens egg yolk, wasabi dressing

Vegetable tartlet, chicken oysters, barigoule dressing



Sirloin of beef, Yorkshire pudding, roast vegetables

Braised belly of free range pork, polenta and caramelised apple

Lemon sole, confit potato, grenobloise

Sea bream, orange braised fennel, cous cous and fennel salad

Wild mushroom risotto with autumn truffle

## DESSERTS

Bitter chocolate délice, basil oil, basil sorbet

Caramelized apple tatin, Tahitian vanilla ice cream, caramel sauce

Millefeuille of spiced bread and truffle ice cream, warm griottine  
sauce

Selection of farmhouse cheeses

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Coffee, tea and handmade chocolates

**£4.50**

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**£37.00 for three courses**

*Please leave mobile phones at reception  
where messages can be taken*