

SUNDAY LUNCH

ON ARRIVAL

Glass of Champagne Perrier-Jouët

ON THE TABLE

Still & Sparkling Water

Saint Véran Chapelle aux Loups, Louis Jadot

Gigondas Les Jocasses, M. Chapoutier

STARTERS

*Pickled carpaccio of rainbow beetroots, horseradish salsa,
roasted red pepper puree, violas (gf, vg)*

*Confit of Brixham cod fillet, roasted butternut puree, juniper,
sautéed samphire, liquorice sabayon (gf)*

MAIN COURSES

Hampshire beef fillet Wellington

*Served with goose fat King Edward potato fondants,
cavolo nero, pickled radishes, honey-roasted parsnips,
heritage carrots, cauliflower with Dorset Blue cheese,
celeriac and rosemary purée, and veal jus*

Roasted butternut squash & sweet potato Wellington

*Served with potato fondants, cavolo nero, pickled radishes,
honey-free roasted parsnips, heritage carrots, celeriac and
rosemary purée, and a rich vegan gravy (vg, gf)*

DESSERT

*Elderberry panna cotta, blackberry compote, raspberry gel
(gf, vg)*