

Sunday Lunch

Starters

Salmon

Cured, loch duart salmon cucumber,
taramasalata, avocado
F M SU MU

Chicken

Cornfed chicken terrine, shimeji mushrooms,
duck liver parfait, sourdough
SU MU C E

Celeriac

Roast celeriac veloute, goats curd, sourdough
croutons, wild garlic oil
M G SU

Mallory Garden Salad

Young garden vegetables, truffled cream cheese,
Fosse Way honey reduction
M E SU MU

Mains

Cod

Day boat Cornish cod, sea shore herbs,
broccoli, spiced butter sauce
F M C SU S

Beef

Salt chamber aged sirloin of beef,
Yorkshire pudding, traditional accompaniments
M C G E SU

Pork

Roast loin and crisp belly of Blythburgh pork,
butternut squash, charred baby leek
M E C SU

Gnocchi

Lincolnshire poacher cheese gnocchi, roasted carrots,
heritage beetroots, nasturtiums
M G SU

Sunday Lunch

Cheese

A selection of British cheese from the trolley
with chutney and biscuits

M E G C S U

(Cheese may be taken as an extra course, charged at £15.00)

Desserts

Blueberry

Lime curd, blueberry sorbet, toasted
meringue

M E G N U

Raspberry

Raspberry cheesecake, lemon
verbena caramel, raspberry sorbet

M E G

Apple

Malt parfait, compressed apples marigold cream,
windfall apple sorbet

M E S U G

Three courses £39.95

Tea or coffee and petit fours £4.50

If you have an allergy or food intolerance, please speak to a member of our restaurant team before ordering. We will be happy to advise and remove allergens where possible to ensure your needs are catered for. Some of our menu items contain nuts and other allergens. As a result, traces of these could be found in other products served here.

Allergen Index:

F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide

All our prices are inclusive of VAT. Please note, a discretionary 10% service charge will be added to your final bill.