# Sunday **LUNCH**

TWO COURSES 35.00 THREE COURSES 45.00

#### **SNACKS**

## **BABA GHANOUSH**

Charred flatbread

#### WOODFIRED BEETROOT

Ajo blanco, green chilli, smoked almonds

# **KEDGEREE ARANCINI**

Smoked haddock, quail egg, curried mayonnaise

#### **BURRATA**

Peas, broad beans, mint & lemon oil

## **MAINS**

## **ROAST SIRLOIN OF BEEF**

Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme jus

#### SPATCHCOCK POUSSIN

Dates, caramelised lemon, crushed truffle & parmesan potatoes

## SIMON WEAVER COTSWOLD BRIE & APPLE BUTTER TART

Potato salad, asparagus, wild garlic

## ROAST COD

Clam chowder, Old Spot lardons, wilted spinach

#### **PUDDINGS**

## **ELDERFLOWER PANNA COTTA**

Oxford gooseberries, lemon & poppy seed shortbread

## **HYLL HONEY BAKLAVA TART**

Vanilla cream, blood orange sorbet

## MISO CHOCOLATE TORTE

Miso caramel, peanut brittle, vanilla ice-cream

## CHEESE PLATE

Kingstone Dairy cheeses, grapes, quince, Hyll chutney biscuit

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you.

Please note that a discretionary 10% service charge will be added to your final bill.

