

# THE CONSERVATORY



## *Sunday Lunch*

### FOR THE TABLE

*Bread*

*Amuse Bouche*

### TO START

*Jersey Royal & Leek Soup* FRESH RICOTTA, CRISPY LEEKS AND CHIVE OIL

*Treacle-cured Salmon* PICKLED CUCUMBER, DILL AND BUTTERMILK DRESSING

*Confit Chicken, Smoked Ham Hock & Duck Liver Terrine* ONION BRIOCHE

### MAINS

*Dry-aged Roast Sirloin of Beef*

BEEF DRIPPING ROASTIES, HONEY-GLAZED ROOT VEGETABLES, GARDEN GREENS, HORSERADISH CONFIT, YORKSHIRE PUDDING AND PROPER GRAVY

*Hake poached in Wild Garlic* MUSSEL AND SAFFRON RISOTTO, HERB PUREE

*Pea and Mushroom Linguine* EGG YOLK, FINE HERBS, CRÈME FRAICHE

### TO FINISH

*Sticky Date Pudding* MUSCOVADO SAUCE, MILK SORBET

*Rhubarb & Vanilla Tart* ELDERFLOWER SORBET

*3 Cambus O'May Cheeses* OATCAKES, CELERY AND CHUTNEY (£4.50 Supplement)

*2 Courses £26.00 or 3 Courses £33.00*

