

# THE CONSERVATORY



## Sunday Lunch

### FOR THE TABLE

*Bread*

*Amuse Bouche*

### TO START

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

*Home Hot-smoked Salmon* CUCUMER, WASABI & AVOCADO SORBET, DILL

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

### MAINS

*Dry-aged Roast Sirloin & Glazed Featherblade of Beef*

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

*Pan-Fried Line-Caught Cod* SAFFRON RISOTTO, CHORIZO, FENNEL

*Pumpkin Risotto* PINENUTS & FINE HERBS

### TO FINISH

*Sticky Date Pudding* MUSCOVADO SAUCE, MILK SORBET

*Blackberry Crème Brûlée* WALNUT CRUMBLE, APPLE SORBET

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

2 Courses £26.00 or 3 Courses £33.00

PLEASE BE AWARE THAT OUR DISHES MAY CONTAIN TRACES OF ALLERGENS. LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUESTS.

