

THE CONSERVATORY



Sunday Lunch

FOR THE TABLE

Bread

TO START

Seasonal Soup of the Day (v)

TOASTED SOURDOUGH

Scottish Duck Breast

BEETROOT, ORANGE, ELDERBERRY & PINE NUTS

Confit Sea Trout

KOHLRABI, FENNEL, BERGAMOT, DILL CREME FRAICHE

MAINS

Dry-aged Roast Sirloin

ROASTED POTATOES, MAPLE-GLAZED ROOT VEGETABLES, SEASONAL GREENS, HORSERADISH CONFIT, YORKSHIRE PUDDING & PROPER GRAVY

Herb & Cheddar Gnocchi (v)

SQUASH, PICKLED CHESTNUT, CONFIR SHALLOT, SAGE

Pan Roasted Seabass

RICOTTA AGNOLOTTI, JERUSALEM ARTICHOKE, CHORIZO, DASHI EMULSION

TO FINISH

Sticky Toffee Pudding

TOFFEE SAUCE, VANILLA ICE CREAM

Apple and Bramble Rice Pudding

ALMOND ICE CREAM

Artisan Cheese

OATCAKES, CELERY, GRAPES AND DEESIDE HONEY (£5 SUPPLEMENT)

2 Courses £28.00 or 3 Courses £35.00

