

## Sunday Lunch Menu

### Starters

Coronation crab salad, curry leaf sabayon

Hereford beef tartare, crispy potato, egg yolk, shallot and sherry dressing

Buttermilk fried quail, mushroom, spring onion

Sweet garlic risotto, broad beans, peas, girolles, macadamia, herb dressing (v)

Salad of summer vegetables, White Lake Pecorino, black olive, spelt, green goddess dressing

Roast Orkney scallop, sea herbs, Lytham shrimps Béarnaise (£10 supplement)

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### Mains

Roast sirloin of Hereford beef, horseradish and apple cream, Yorkshire pudding, roast potatoes

Rhug Estate lamb, roast aubergine stuffed lamb belly, natural yoghurt, spiced lamb and coriander dressing

Line-caught sea bass, leek heart, razor clam, cuttlefish, aromatic seafood bisque

Scottish halibut, black kale, green apple, caramelised crab butter

Braised cauliflower mushroom, black garlic, light potato pillows, girolle velouté (v)

Sea trout, ricotta gnocchi, courgette and basil, green tomato, butter sauce

Beef Wellington, Hen-of-the-woods mushroom, truffle, pale ale and honey

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### Desserts

Caramelised brioche pudding, burnt orange purée, buttermilk ice cream (v)

Whiskey and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Vanilla elderflower, ice cream sandwich, Lanesborough gin, yoghurt, cherry

Selection of British cheeses from the trolley (£10 supplement)

3 courses £75 per person

Wine pairing £55 supplement per person for three courses.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

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Please note some of the cheeses served are unpasteurised.

**OETKER COLLECTION**

Masterpiece Hotels