# SUNDAY ROAST MENU

2 Course Set Menu £45 3 Course Set Menu £55

### TO START

Butternut squash soup, chilli cream fresh, roasted chestnut, saffron fava beans, chorizo and brassica vegetables

Berners Tavern pork and pistachio pie bread and butter pickles, piccalilli, mustard

Homemade focaccia, basil and mint pesto, courgette ribbons, olive and sundried tomato dressing, lemon and thyme ricotta (ve)

Berners Tavern "Waldorf salad" pickled walnuts, crispy brown anchovies crumble, sun-dried tomatoes, blue cheese dressing

Prawn cocktail, lobster jelly, avocado wasabi puree, crispy shallots

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## TO FOLLOW

All served with roast potatoes, Yorkshire pudding, buttered sugar snaps, baby Chantenay carrots

Buccleuch Estate sirloin, roasted onion, caramelized onion purée

Slow-cooked Dingley pork belly, roasted spring cabbage, pineapple ketchup

Oak leaf Chicken Roast, tendersteam broccoli, wild garlic and broccoli purée

Roasted lemon sole, royal blue prawns, parsley and lemon sauce

Spring herbs risotto, braised morel mushrooms, Bok choy and broad bean salad (ve)

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## TO FINISH

Mascarpone and coffee éclair, Marsala ice cream

Orange and vanilla curd, gingerbread sphere, spiced chocolate and Cointreau sauce

Pear and tonka bean parfait, chocolate and hazelnut torte, pear sorbet, caramelised hazelnuts

White chocolate and pistachio Alaska, raspberry coulis, flamed with Brandy, garnished with almond nibs, pistachio, white chocolate pearls and freezed dried raspberries serves two 20 (vg)

Selection of British cheeses with Membrillo jam, grapes and fig chutney 17 (vg)

For dietary requirements and food allergies, please ask one of our team members for assistance.

(ve) Denotes that the dish is or can be altered to be suitable for vegetarians.

(vg) Denotes that the dish is or can be altered to be suitable for vegans.