

## Sunday Lunch Menu

Two Courses 44

Three Courses 49

**NV Searcy's Selected Cuvee**, Rose Brut, Champagne **18**

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**Bentley's Bakery Selection**, Cultured Butter **5.75**

**Crispy Green Olives**, Goat's Cheese **7**

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**Cured Chalk Farm Trout**, Sorrel Mayonnaise, Kohlrabi, Cucumber, Apple

**Confit Aubergine**, Chickpea Puree, Fried Kale, Tahini Dressing

**Romaine Lettuce**, Parmesand Custard, Chicken Skin Crumb

**Onion Soup**, Jerusalem Artichoke, Comté, Marjoram, Crouton

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### Sunday Roast

*Served with Roast Potatoes, Yorkshire Pudding, Honey Carrots, Greens*

**Hedwick Lamb Saddle**

**Cumbrian Grey Beef Sirloin**

**Suffolk Pork Belly**

**Baked Stuffed Pepper**, Risotto, Puttanesca Sauce, Preserved Lemon

**South Atlantic Prawns**, Orange, Fennel, Apple, Garlic Butter

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**Chips** **6**

**Butterhead**, Watercress, Bitter Leaf, Shallots **6**

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**Amalfi Lemon Sorbet**, Watermelon, Ginger, Mint

**Soft Serve**, Raspberry, Meringue, Pistachio

**Plum Pot Crème Brûlée**, Pain d'Epices

**French Brie**, Plum Chutney, Oatcakes



**THE PORTRAIT**  
by  
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