

Sunday Lunch

sample menu only, subject to weekly change

23th August 2009

Butternut squash soup with brown butter and sage

Whole roast quail stuffed with dates on coco bean cassoulet

Half dozen Carlingford Lough oysters with shallot and merlot vinegar

Smoked salmon risotto with mascarpone

Roast sirloin of beef with Yorkshire pudding, seasonal vegetables, roasted potatoes and red wine sauce

Black bream with basil mash and baby fennel

Pan roasted fillet of sea trout with Nicoise vegetables, gem lettuce and tomato butter sauce

Grilled rack of rabbit with rabbit pie, fondant potato, buttered Autumn vegetables and coriander cream

Rice pudding with raspberry jam

Chocolate brownie with clotted cream, fresh berries and chocolate sorbet

Rich chocolate tart with clotted cream, ice cream and ginger tuiles

Selection of British & French Cheeses with Sultana and Walnut Rye Bread

3 Courses £25

A discretionary 12.5% service charge will be added to your bill