

## SUNDAY LUNCH MENU

2 COURSES 29.95 PER PERSON | 3 COURSES 34.95 PER PERSON

Help yourself to appetisers from The Chef's Table. Choose our Chateau Roast or Main. Choose a Dessert.

In partnership with Sapling, we will plant trees for Bloody Mary cocktails sold on Sundays.

**BLOODY MARY** Sapling Vodka, tomato, spices

13

**THE CHEF'S TABLE** a selection of unlimited hors d'oeuvres including a selection of salads, charcuterie, prawn cocktail, served with sourdough bread, and soup.

### THE CHÂTEAU ROAST

**SIRLOIN OF BEEF** grass fed (1370/2670kcal)

served with thyme & rosemary Yorkshire pudding, roast potatoes, cauliflower cheese, maple glazed carrots, braised red cabbage, gravy

### HALF ROAST CORN-FED CHICKEN BREAST, POMME MOUSSELINE

charred cavolo nero, peppercorn sauce (1345kcal)

**PAN FRIED STONE BASS FORESTIÈRE** crushed new potatoes, mushrooms, smoked anchovy & caper dressing (660kcal)

**ROASTED CROWN PRINCE PUMPKIN** puy lentil vinaigrette, plant based stracciatella, crispy onions and cavolo nero (VGI) (244kcal)

**MAL BURGER** bacon, Gruyère cheese, relish, French glazed bun (1369kcal)

**FALAFEL & SPINACH BURGER** sweet chilli, dill mayo, plant based brioche (VGI) (908kcal)

**FRIES** (VGI) (491kcal)

**BLACK TRUFFLE & PARMESAN FRIES** (395kcal)

**CREAMY MASHED POTATO** (254kcal)

**MAPLE GLAZED HERITAGE CARROTS** (VGI) (185kcal)

**TENDERSTEM BROCCOLI** black garlic, lemon (VGI) (94kcal)

**GARLIC PORTOBELLO MUSHROOMS** (VGI) (185kcal)

**CRISP GEM HEARTS, ROQUEFORT CHEESE** crispy onions, buttermilk ranch dressing (168kcal)

**VANILLA CRÈME BRÛLÉE** (V) (793kcal)

**WARM TIRAMISU BROWNIE** coffee mascarpone, chocolate sauce (V) (1169kcal)

**PINA COLADA TRIFLE** rum roasted pineapple, coconut sorbet, ginger crumble (VGI) (276kcal)

**STICKY TOFFEE PUDDING** toffee sauce, milk ice cream (V) (825kcal)

**ICE CREAM & SORBET** (VGIA) (70kcal)

**CHEESE PLATE** Blue Murder, Pitchfork, Valençay – truffle honey, chutney, quince, crackers (589kcal)

**Valençay Cheese – A Slice of History**

Legend has it that Napoleon Bonaparte, upon returning from his ill-fated Egyptian campaign, was served a local pyramid-shaped goat cheese in the town of Valençay. The pointed top reminded him bitterly of the pyramids and his defeat. So, in a fit of frustration, he sliced off the tip with his sword. Since then, Valençay cheese has been crafted with its now iconic flat top. Rich, tangy, and steeped in history our cheese plate pays homage to this storied cheese.



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

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