

STIRLINGS⁷

Sunday Lunch

Two Courses: £35.00 | Three Courses: £40.00

Homemade Soup of the Day (CA)

Duck Liver Parfait (CA)

Orange scented brioche, cherry compote and Pedro Ximénez gel

Smoked Salmon (CA)

Horseradish crème fraîche and capers

King Oyster Mushroom Carpaccio (CA, V)

*Walnuts, pickled shimeji mushrooms, Parmesan shards
and orange dressing*

Bouillabaisse (CA)

Seabass, prawn, mullet, mussel and saffron rouille

Roast Rib of Hereford Beef (CA)

Garlic and herb roasted potatoes, market vegetables and gravy

Beer Marinated Iberico Pork (CA)

Bramley apple filled doughnut with fennel and grain mustard

Forest Mushroom Risotto (CA)

Herbs from the garden, truffle oil and aged Parmesan

Peanut Butter Parfait (CA)

*Dehydrated banana cake with caramelised bananas,
passion fruit and banana sorbet and rum gel*

Chocolate Crème (CA)

*Dulce de leche with whisky and pear gel, crispy feuilletine,
pear and cardamom sorbet, toffee jelly and sablé Breton*

Artist Palette of Sorbets (CA)

Selection of British Cheeses (CA)

Savoury crackers, dried fruit and shallot marmalade