

STIRLINGS⁷

Sunday Lunch

Two Courses: £35.00 | Three Courses: £40.00

Homemade Soup of the Day (CA)

Twice Baked Isle of Mull Cheddar Soufflé (CA, V)
Granny Smith apple, walnut and pomegranate salad

Smoked Salmon (CA)
Horseradish crème fraîche and capers

King Oyster Mushroom Carpaccio (CA, VE)
Walnuts, pickled shimeji mushrooms, Parmesan shards and orange dressing

Cornish Lemon Sole 'En Papillote' (CA, GF)
Cauliflower rice, tartare and Chablis butter sauce
(Presented and served at the table)

Roast Rib of Hereford Beef (CA)
Garlic and herb roasted potatoes, market vegetables and gravy

Herb Roasted Norfolk Chicken Breast (CA)
Bacon jam with Madeira and January king cabbage

Variegated Kale, Butternut and Blewit Mushroom Hand Raised Pie (CA, VE)
Spinach gratin and celeriac jus

Malibu and Coconut Mousse (CA, GF)
Lime infused pineapple compote with mango and passion fruit sauce

Bitter Chocolate Tart (CA, V)
*Caramelised celeriac ice cream, rosemary crème anglaise,
celeric crisps and caramelised hazelnuts*

Artist Palette of Sorbets (CA)

Selection of British Cheeses (CA)
Savoury crackers, dried fruit and apple and ale chutney