STIRLINGS

Sunday Lunch

Two Courses: £36.50 | Three Courses: £42.00

Soup of the Day (CA)

Duck Liver Parfait (CA)
Gingerbread, pickled carrots and Tawny Port gel

Smoked Salmon (CA)

Horseradish crème fraîche and capers

Heritage Beetroot Terrine (CA, VE) Whipped plant-based blue cheese and beetroot pearls

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

Guinea Fowl (CA)
Garlic and herb roasted potatoes, market vegetables and gravy

Fillet of Brill (CA)
Charred leek, artichoke, salsify, mussel, monk's beard and herb emulsion

Salt-Baked Celeriac on Smoking Rosemary (CA, VE) Creamed leek and plant-based Parmesan tart, crispy courgette and celeriac jus

Mandarin Mousse (CA, V)

Orange frangipane and blood orange sorbet

Choux au Craquelin (CA, V)
Vanilla bean crémeux, pistachio whipped ganache,
cranberry compote and vanilla ice cream

Artist Palette of Sorbets (CA)

Artisan French and British Cheeses from the Cheese Trolley (CA) Savoury crackers, dried fruit and apple and ale chutney

If you suffer from a food allergy or intolerance, please let a member of our team know upon placing your order. (CA) contains allergens, (V) suitable for vegetarians, (VE) suitable for vegans, (GF) gluten free, (GF*) gluten free upon request.

The Club is dedicated to sourcing all their ingredients responsibly, supporting local and regional suppliers and selecting the best available seasonal produce where possible. Our coffee is sustainably sourced from a fairtrade supplier, roasting small batches.