

# STAPLEFORD PARK

## SUNDAY LUNCH MENU

### STARTERS

Rabbit wellington, macerated heritage carrots, burnt baby onions

Devon crab, pickled fennel, tomato essence, Exmoor caviar (gf)

Truffle potato, kohlrabi, slow cooked egg yolk (v)

Pigeon, wild mushrooms, cob nuts, shallots, chicory (gf)

Roast Jerusalem artichoke, tomato & basil soup (vg, v, gf)

### MAINS

Roast rib of beef, Yorkshire pudding, duck fat roast potatoes, seasonal vegetables

Roast leg of lamb, potato & leek gratin, seasonal vegetables mint sauce (gf)

Braised pheasant, pancetta, button onions & green lentils, pickled red cabbage (gf)

Filet of wild bass, ceps, mussels, poached baby leeks & purple potatoes (gf)

Salt baked beetroots, smoked aubergine & goat's cheese (v)

### DESSERT

Mango bavaois, pineapple & chilli salsa (gf, v)

Black forest gateau, cherry sorbet (v)

Sticky toffee pudding, vanilla ice cream & honey combe (v)

Chocolate & mint parfait (gf, v)

A selection of our favourite cheese, grapes, figs & chutney (*supplement of £16.50 per person*)

***Two Courses £38.00 per person***

***Three Courses £45.00 per person***

Allergy Key: [V] Vegetarian, [VG] Vegan

For dietary requirements and food allergies please ask a member of our team for assistance. A gluten free menu is available upon request. All prices are inclusive of VAT a discretionary service charge of 12.5% will be added onto your bill.

This menu is made from recycled paper. Please recycle it after use.