



Sunday Lunch Menu

£30 per person

To Begin:

Smoked Salmon, Crème Fraiche, Homemade Crumpets, Caviar (G/SL/D/F)

English Asparagus, Chorizo, Poached Duck Egg, Hollandaise Sauce (G/D/EG/SL)

Isle of White Tomato Salad, Sourdough Croutons, Black Olive (G/D/SL)

Confit Chicken Leg, Baby Gem, Pancetta, Parmesan, Caesar Emulsion (G/D/M/EG)

Chilled Almond Soup 'Ajo Blanco', Compressed Grapes, Olive Oil (G/D/SL)

Main Courses:

Wiltshire Pork Faggots, Sauté Garden Greens, Pomme Puree, Onion Gravy (G,D,SL,C)

Roast Beef, Kohl Rabi & Potato Gratin, Bowood Carrots, Sugar Snaps & Yorkshire Pudding
(Eg, D, G, SL)

Cornish Sole 'Grenobloise', Buttered New Potatoes (G/D/F/SF/M)

Bowood Baby Vegetable Tart, Pea Puree, Sauté Mushrooms, Gruyere (G/D/SL/M)

Courgette and Pearl Barley Fritter, Hazlenut, Saffron Aioli (G)

Desserts:

Blackberry & Gooseberry Fool (G/D/N/EG)

Chocolate Delice, Salted Caramel Popcorn, Yoghurt Sorbet (G/D/EG)

Tart of the Day (N/G/D/EG)

Selection of British Cheese, Quince, Celery, Walnut and Home-made Garden Chutney (G/D/SL/C)

Please speak to a member of the team if you have any specific dietary requirements.

(G) GLUTEN | (EG) EGGS | (D) DAIRY | (F) FISH | (SF) SHELL FISH | (C) CELERY | (SL) SULPHITES | (L) LUPIN | (S) SOYA |
(M) MUSTARD (MO) MOLLUSCS | (PE) PEANUT | (N) NUTS | (SE) SESAME SEEDS