

SAMPLE SUNDAY DINNER MENU

5.00 pm to 10 pm

Three Courses £37.50pp Including a Glass of Bubbles

STARTER

New Season Leek & Potato Soup 'Vichyssoise' (V)
Crème Fraîche & Croutons

Windsor Royal Park Venison & Iberico Pork Terrine
Red Onion & Ginger Marmalade, Chargrilled Sourdough

Home Made Artic Pickled Herring
Potato & Dill Mayonnaise Salad

MAIN COURSE

Oven Roasted Corn Fed Chicken Breast
Oyster Mushroom, Sweetcorn & Hazelnut Granola, Chicken Jus

Roasted New Season Butternut Squash & Parmesan Tortellini (V)
Roasted Jerusalem Artichoke & Salsifi, Fragrant Autumn Vegetable Bouillon

Pan Roasted Wild Scottish Halibut & Spanish Octopus (£5 supplement)
Caramelised Onion Pissaladière, Chorizo & Red Pepper Sauce

DESSERT

Dulcey Chocolate Tart
Fresh English Raspberries & Raspberry Sorbet

Jamaican Coconut Parfait & Peanut Sponge
Sésame Bricolet, Mango & Yuzu Sorbet

Assortment of Homemade Ice Creams
& Fresh Fruit Sorbets (VG)

European Artisan Cheeses (£7 supplement)
Baked Biscuits & Quince Jelly

*V=Vegetarian (or can be done) VG=Can be done Vegan
Menus might be subject to changes due to seasonality and produce availability
Please speak to a member of staff before ordering if you have any allergies or intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese
may increase your risk of foodborne illness.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*