

Sunday Lunch Menu

Starters

Veal tartare, globe artichoke, herbs, roast garlic aioli

Beetroot and goat's curd tartlet, pine nut, bergamot and fennel (v)

Native red mullet, sea buckthorn curry

Corn fed chicken terrine, fruit chutney, hazelnut brioche

Sharpham brie agnolotti, truffle, leek and potato soup (v)

Mains

Roast sirloin of Hereford beef, horseradish and apple, Yorkshire pudding, roast potatoes

Salt Marsh lamb, red cabbage, root vegetables, Shepherd's pie

Cep risotto, cauliflower mushroom, white lake pecorino (v)

Hereford beef Wellington, truffle, pale ale and honey

Dover sole cooked on the bone, grilled or in brown butter (£15 supplement)

Grilled sea trout, Lytham shrimps on toast, horseradish sauce

Desserts

Caramelised apple, bread and butter pudding, vanilla ice cream

Rhubarb tartlet, vanilla Grand Marnier cream, rhubarb sorbet

Vanilla shortbread, dark chocolate ganache, salted caramel, milk sorbet

Carrot cake, cream cheese frosting, caramelised pecan, praline ice cream

Selection of British cheeses from the trolley (£15 supplement)

3 courses £80 per person

Wine pairing £55 supplement per person for three courses.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus. Please note some of the cheeses served are unpasteurised.

OETKER HOTELS
Masterpiece Collection