

# SUNDAY KITCHEN

*Ever-changing, please note this is a sample menu.*

## STARTERS

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Local pea & mint soup  
*whipped feta, mint oil (v)*

Kale, hazelnut & halloumi borek  
*black olive, hazelnut dressing (v)*

Chicken, chorizo & butterbean stew  
*chargrilled sourdough*

Lemon verbena spiced tiger prawns  
*pomegranate, flatbread*

## MAINS

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Slow-roasted sumac sirloin of beef  
*cumin & coriander batter pudding*

Roast Noah's Ark chicken  
*oregano, orange, pomegranate jus*

Pan-fired sea trout  
*charred spring onions, courgettes, zhoug butter*

Harissa roasted hispi cabbage  
*creamed polenta, coriander yoghurt, pumpkin seeds (v)*

## AFTERS

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Amalfi lemon tart  
*lemon curd, white chocolate ice cream*

Crema catalana  
*almond polvorones*

Orange blossom panna cotta  
*cointreau marmalade, tarragon & orange meringue*

Selection of 3 local cheeses  
*membrillo, grapes, wheat wafers*

2 courses - 25 per person

3 courses - 30 per person

*If you have any allergens or intolerances, please inform a member of the team who will advise of all ingredients used. Please note a discretionary 10% service charge will be added to your bill.*