

AT THE OLD GOVERNMENT HOUSE

CHEF'S CHOICE SUNDAY LUNCH MENU

3 COURSES - £42 per person

2 COURSES - £35 per person

STARTERS

CHILLED TOMATO AND ROASTED PEPPER GAZPACHO (VG)

Garlic croutons, watercress and rocket salad

LAMB AND FENNEL MOUSSAKA

Cinnamon and oregano braised minced lamb, roasted sweet fennel, crisp aubergine

SMOKED MACKEREL PÂTÉ

Beetroot carpaccio, crispy broad beans, lemon, lime and raspberry dressing, seed cracker

GRILLED COURGETTE AND MARINATED ARTICHOKE (VG)

Fig, radish, strawberry, balsamic

MAIN COURSES

ROAST SIRLOIN OF BEEF 9

Crisp roast potatoes, Yorkshire pudding, cauliflower cheese, buttered seasonal vegetables, red wine pan gravy

CONFIT DUCK LEG

Braised spinach and lentils, strawberry and parsley jus

CORIANDER, MINT AND CASHEW PESTO COD

New potatoes, Tenderstem broccoli

BROAD BEAN CURRY (VG)

Basmati rice, poppadom, peach chutney

DESSERTS

BEA TOLLMAN'S HONEYCOMB ICE CREAM 9

Summer berries

ROASTED HAZELNUT AND COFFEE ENTREMET 9

Hazelnut praline

CHOCOLATE MOUSSE

Raspberry compote, cocoa crumble

ETON MESS (VG)

Coconut chantilly

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

 A favourite signature dish of Mrs T, our Founder and President.

9 All dishes include products locally grown, caught, reared or produced.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

A discretionary 12.5% service charge will be added to all food and beverage bills.