

**The
Silver
Cup**

**Sample
Sunday
Menu**

Snacks

Mushroom Arancini & Truffle	5
Crispy Lamb Shoulder, Courgette & Lemon	6
Nocellera Olives	4

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Two courses for £30

Three courses for £37

Starters

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Cured Salmon, Kohlrabi, Dill & Apple

Mussel Escabeche, IOW Tomato, Rouille & Chive

Wye Valley Asparagus, Comte, Hazelnut Pesto & Parsley

Chicken Parfait, Shallot Tartine & Burnt Orange

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Mains

Cornish Halibut, Mushroom, Chinese Cabbage & Sesame

Roast Aged Sirloin of Beef, Yorkshire Pudding, Salt Baked Carrot & Watercress

Roast Crown of Chicken, Salt Baked Carrot & Watercress

Our Roasts are served with Duck Fat Potatoes & Market Greens

Summer Green Risotto, Mascarpone & Aged Parmesan

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Dessert

Baked Custard Tarte & Rhubarb Sorbet

Strawberry, White Chocolate Cremeux, Meringue & Basil

Chocolate, Orange, Honey Combe & Thyme

Cheese Board £6 Supplement or £13 as an extra course

5 Cheeses, House Chutney, Focaccia Crisps & Grape

Our dishes can be adjusted to cater for dietary requirements. Please let us know of any requirements you have when booking!