

1772

SUNDAY MENU

❖ A TASTE OF YU

Salmon Avocado Roll £6

Salmon and avocado, Japanese mayonnaise

Crunchy Prawn Roll £6

Tempura prawn with teriyaki, sesame seeds, rolled with tempura flakes

Crunchy Garden Roll (V) £6

Mixed leaves, sweet tofu, Japanese pickled radish

❖ NIBBLES

Crispy Cauliflower Popcorn £8

Teriyaki & Soy

Crispy Chilli Squid £14

Sweet Chilli Sauce, Chilli & Spring Onion

Trio of Oysters £15

Tempura, Bloody Mary, Cucumber, Crème Fraiche & Caviar

❖ STARTERS

Roast Parsnip Soup £8

Harissa Dressing, Parsnip Crisps & Focaccia

Beetroot Cured Scottish Salmon £12

Horseradish Crème Fraiche, Pickles, Crispy Capers

Chicken & Apricot Terrine £12

Rouxle's Piccalilli, Charred Focaccia

Whole Baked Camembert £17

Pear Chutney, Focaccia

Cashel Blue & Pear Salad £12/£19

Walnuts, Shaved Apple, Honey & Mustard Dressing

Smoked Haddock Fishcake £10

Soft Boiled Egg, Tartare Sauce

❖ MAINS

Heritage Roast Pork Belly £22

Thyme & Garlic Roasties, Steamed Green Vegetables, Fluffy Pudding, Maple Glazed Root Vegetables, Braising Jus & Spiced Apple Sauce

Roasted Gressingham Duck Breast £30

Squash Purée, Pak Choi, Spiced Jus

Pumpkin Tortellini £16

Walnut Pesto, Chestnut Puree, Crispy Sage

Heritage Rib of Beef £24

Thyme & Garlic Roasties, Steamed Green Vegetables, Fluffy Pudding, Maple Glazed Root Vegetables & Braising Jus

Pan Roasted Stone Bass £28

Samphire, Peas, Cockle & Mussel Beurre Noisette

Jerusalem Artichoke Risotto £17

Spring Onions, Truffle Oil & Rocket

❖ TO SHARE

Côte De Boeuf £95 | Grilled Chateaubriand £88

Thyme & Garlic Roasties, Steamed Green Vegetables, Fluffy Pudding, Maple Glazed Root Vegetables & Braising Jus

❖ SIDES

£5 each

Bang Bang Cauliflower & Little Gems | Triple-cooked Chips | Creamy Mash, Spring Onions & Chives
Cherry Tomato & Avocado Salad, Coconut, Chia Seeds, Honey & Mustard Dressing
Roast Hispi Cabbage, Crispy Onion, Bacon & Sourdough Crumb, Ranch Dressing



ALICE PETO