



THE
Arundell
RESTAURANT

SUNDAY LUNCH MENU

£38 for 2 courses / £45 for 3 courses

Appetisers

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Homemade breads - whipped flavoured butters

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Creedy carver duck liver mousse, pickled pear, pain d'espice

Beetroot risotto, chives, parmesan and horseradish

Pheasant terrine, sweetcorn, black garlic and cornbread

Lobster raviolo, creamed leek, shellfish sauce

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Pan roasted hake, wild mushrooms, chive and chicken jus

Artichoke textures with gnocchi, watercress, pickled mushroom

'Pork', loin, belly and cheek, roasted apple, baby gem,

Roast sirloin of beef, Yorkshire pudding, roast potatoes & all the trimmings

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Apple mousse, oat crumble, blackberry sorbet

Blood orange posset, caramelised orange, white chocolate

'Millionaire shortbread' Valrhona chocolates, dulce de leche, shortbread

Devonshire cheeses, candied walnuts, quince and celery shoots