



**SUNDAY
LUNCH
DINING**
12pm-4.00PM

TO BE SHARED BETWEEN TWO OR MULTIPLES THEREOF!
2 COURSES: £50 PER COUPLE OR 3 COURSES: £55 PER COUPLE

STARTERS

Choose any two

Lebanese Hummus & Flatbread

Scallops, Calvados Cream, Apple & Celery

Maple Bacon Butter Prawns, Toasted Focaccia

Chicken Liver Parfait, Truffle, Toasted Focaccia

MAINS

Choose one to share between two (Picanha is available for odd numbers!)

500g Roast Picanha Beef

A prized cut from the top of the rump, served with Yorkshire Puddings, Cauliflower Cheese, Roasted Carrots, Cavolo Nero, Dripped Roasted Potatoes & Gravy

'Solomillo' Tenderloin of Iberico Pork

PX Glaze, Scorched Goats Cheese, Cavolo Nero, Cauliflower Cheese, Smoked Paprika Potatoes

500g Ribeye of Cheshire Beef

Truffle & Parmesan Triple Cooked Chips, Purple Sprouting Broccoli, Cauliflower Cheese, Green Peppercorn Sauce, Wild Mushrooms (+£10 Supplement)

GF = GLUTEN FREE
GFO = GF OPTION
Ve = VEGAN
V = VEGETARIAN
DF = DAIRY FREE
N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.

Please note that a discretionary service charge of 10% will be added to the bill

DESSERTS

Choose any two

Cherry Posset, Kirsch Gel, Cocoa Meringue

Dark Chocolate Torte, Christmas Roasted Oranges

Granny Smith Apple Crumble, Rhubarb Ice Cream

De:FINE
FOOD & WINE