

# SUNDAY JAZZ LUNCH

## 3 COURSE SUNDAY LUNCH 37.5

OR  
47.5 PER PERSON

INCLUDES A FLUTE OF SANTI NELLO EXTRA DRY DOC PROSECCO & A 3-COURSE LUNCH WITH ¾ OF A BOTTLE OF MERLOT "120" OR PINOT GRIGIO "120" 2017 FROM CENTRAL VALLEY, CHILE

### UPGRADE YOUR WINES FOR 12.5 PER PERSON

AND ENJOY ¾ OF A BOTTLE PETIT CHABLIS 2016  
OR VINSOBRES 2016

### FIRST COURSE

JOHN ROSS KILN CURED SMOKED SALMON  
*founded in Aberdeenshire in 1869, supplier to Her Majesty The Queen*

CRISPY SZECHUAN PEPPER & CHILLI SQUID  
*lime & chilli mayonnaise*

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)  
*toasted sourdough, Burford Brown's poached egg*

ATLANTIC PRAWN COCKTAIL  
*Marie Rose sauce, English lettuce, lemon*

CLARENCE COURT EGGS BENEDICT  
*Yorkshire ham, English muffin, hollandaise sauce*

MINI ROAST DUMFRIESSHIRE BLACKFACE HAGGIS  
*mashed potatoes & bashed neeps*

SPICED LENTIL & HERITAGE TOMATO SOUP (V)  
*smoked chipotle chilli, coriander cream*

SMOKED QUINOA, AVOCADO & POMEGRANATE TABBOULEH (V)  
*torn herbs, seeds, lime-honey dressing*

### MAIN COURSE

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF  
*Yorkshire pudding, horseradish*

ROASTED PETERHEAD COD LOIN  
*sauté potatoes, sea lettuce, chorizo, caper & lemon butter sauce*

ROAST BRITISH OUTDOOR-REARED CHICKEN SAUSAGE,  
*apricot & sage stuffing, bread sauce*

SOUTH EAST ASIAN SWEET POTATO & OKRA CURRY  
*spiced dhal, coconut pilaf, poppadums*

#### SUPERB HAMBURGERS

*All served in a soft sourdough bun from St. John bakery & with thrice cooked hand-cut chips*

Aubergine 'Parmigiana' (v)  
*grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney*

Louisianan Bourbon House  
*char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers*

SLOW ROAST SHOULDER OF RARE-BREED 'SADDLEBACK' PORK  
*caramelised apple sauce & crackling*

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,  
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

### DESSERT

BAKED PASSIONFRUIT CHEESECAKE  
*passion fruit curd, meringue & raspberries*

GLAZED FRENCH LEMON TART WITH WYE VALLEY BILBERRIES  
*bourbon vanilla Chantilly cream*

DARK CHOCOLATE, ORANGE & HONEYCOMB TORTEN  
*70% Valrhona chocolate mousse, whisky marmalade*

CRUNCHY HAZELNUT PRALINE & MILK CHOCOLATE MOUSSE  
*70% Valrhona dark chocolate sauce, roasted salted hazelnuts*

SELECTION OF BRITISH CHEESE FROM OUR CHEESE TROLLEY  
*5 cheeses, 4.5 supplement*

## RECOMMENDED APERITIFS

#### GIN LANE

*This twist on a French 75. A little easier on the palate, with London No. 3 Gin, Napoleon Mandarine liqueur, Saffron Syrup, Lemon Juice and Piper Heidsieck NV Champagne.*  
16.5

#### NEGRONI

*No.3 Gin, Campari, Sweet Vermouth*  
10

#### BLOODY MARY

*Our secret Bloody Mary Mix with Belvedere vodka, fresh lemon, tomato juice and some edible garnishes.*  
9.5

#### RUBY SPRITZ

*Botanist Gin, Aperol, lemon juice, orange bitters Pedrino Ruby Spritz*  
12.5

*Please ask your waiter for the full cocktail menu*

## BRUNCH

CRISPY SZECHUAN PEPPER & CHILLI SQUID  
*lime & chilli mayonnaise*  
9.75

SOUTH EAST ASIAN SWEET POTATO & OKRA CURRY  
*spiced dhal, coconut pilaf, poppadums*  
19

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF  
*Yorkshire pudding, horseradish*  
27

CLARENCE COURT EGGS BENEDICT  
*Yorkshire ham, English muffin, hollandaise sauce*  
7.5 / 13.5

GOUJONS OF PLAICE  
*thrice cooked thick-cut chips, tartare sauce*  
14.75

ROASTED PETERHEAD COD LOIN  
*sauté potatoes, sea lettuce, chorizo, caper & lemon butter sauce*  
26

ROAST BRITISH OUTDOOR-REARED CHICKEN  
*sausage, apricot & sage stuffing, bread sauce*  
19

SMOKED QUINOA, AVOCADO & POMEGRANATE TABBOULEH (V)  
*torn herbs, seeds, lime-honey dressing*  
9

SLOW ROAST SHOULDER RARE-BREED 'SADDLEBACK' PORK  
*caramelised apple sauce & crackling*  
19

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)  
*toasted sourdough, Burford Brown's poached egg*  
9

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,  
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

## SUPERB HAMBURGERS

*All served in a soft sourdough bun from St. John Bakery*

	FINE SCOTTISH BEEF	PLANT "BEYOND MEAT"
CLASSIC <i>lemon-tarragon mayo, dill pickles, red onion, beef tomato</i>	11.25	15.25
AVOCADO & KIMCHI <i>red chilli aioli, beef tomato, pickles</i>	15.5	19.50
DELUXE <i>maple glazed bacon, crispy fried onions, Béarnaise sauce, watercress</i>	14.75	18.75
TRUFFLE <i>black truffle mayonnaise, melted Oglesfield, roast mushrooms</i>	19.50	23.5
FISH FINGER SANDWICH <i>crispy breaded plaice fillets, tartare sauce, lettuce</i>	14.75	

*Add maple glazed Ayrshire bacon 2 Add melted Oglesfield cheese 2*

## SIDE ORDERS

DUCK FAT ROAST POTATOES 3.5  
THRICE COOKED THICK-CUT CHIPS 4  
WILTED GREENS 3

ENGLISH BUNCH CARROTS 3.75  
GREEN SALAD 4  
EXTRA SLICE OF ROAST BEEF 6.5