



# Sunday Lunch

BEACONSFIELD | 30 for 2 courses | 35 for 3 courses

## THE BEGINNING...

### SOUP

pea & mint, poached duck egg, crispy parma ham GF

### DUCK

purple ruffle leaves, raspberry, basil gel GF

### BUTTERNUT SQUASH

maple, vegan cheese, seeds PB WB

### QUINOA ARANCINI

wild mushroom, tarragon, plum tomato sauce PB WB

### CORNISH SCALLOP +5

parsnip puree, yuzu dressing

## THE MAIN EVENT...

*all roasts are served with pipers and farm veg for the table*

### RARE RIB OF GRASS-FED BLACK ANGUS BEEF

yorkshire pudding

### LOIN AND BELLY OF OLD SPOT PORK

herb stuffing, white wine garlic sauce

### CHICKEN

thyme, lemon

### SHOULDER OF LAMB

slow roasted GF

### HISPI BULGUR ROLLS

herbs, tomato salsa PB WB

## ON THE SIDE...

YORKSHIRE PUDDING 2

TENDER STEM BROCCOLI 8

garlic butter, chill GF

SWEET POTATO MASH 8

hazelnut crumb GF

LEAVES 8

merlot, mizuna, purple ruffles, aloe vera PB WB

PIG IN A BLANKET 2

TRIPLE COOKED CHIPS 7 PB GF

RATTE POTATOES 8

chive butter V GF

PUY LENTILS 7

dates, walnut & yoghurt dressing, chickpeas V

## THE GRANDE FINALE...

### WARM PEACH

basil & honey sorbet **WB PB**

### TIRAMISU

sponge, coffee, mascarpone, sweet fortified wine

### BOUNTY SLICE

mango & lime ice cream **WB PB**

### RHUBARB & CUSTARD

rhubarb & strawberry parcel, anglaise sauce

### BANANA BREAD

whipped cream, popcorn, banana sorbet

## JOIN US IN THE COCKTAIL BAR OR LOUNGE AFTER YOUR MEAL FOR A SMALL TIPPLE?

### LIQUEUR COFFEE

#### IRISH 12

irish whisky, vanilla nectar

#### BAILEYS 12

baileys irish cream liqueur

#### CUBAN 13

gold rum, vanilla nectar

#### MEXICAN 12

reposado tequila, agave

#### FRENCH 13

cognac, chocolate liqueur, cane nectar

#### CALYPSO 12

coffee liqueur

### DIGESTIF

#### ESPRESSO MARTINI 17

vanilla vodka, coffee liqueur, espresso, vanilla nectar

#### OLD FASHIONED 17

bourbon, brown sugar cube, angostura bitter

#### WHISKEY SOUR 16 7

bourbon, lemon, aquafaba, cane nectar, bitters

#### NEGRONI 15

gin, campari, sweet vermouth

#### NUTS AND BERRIES 16

frangelico, chambord, cream, white chocolate liqueur

tag us @crazybearhotels

✓ vegetarian | **PB** plant based | **GF** adaptable for gluten-free | **WB** wellbeing dish

please make your server aware if you have any allergies as some dishes may contain ingredients not detailed on the menu.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge.