



## Sunday Lunch

30 for 2 courses | 35 for 3 courses

### STARTERS

#### TOMATO SOUP

focaccia, olive tapenade, skug

#### GOATS CHEESE CRÈME BRULÉE

fresh honeycomb, pickled walnut, granola crumb

#### ASPARAGUS

lettuce sponge, spinach cream, grapefruit

#### QUINOA ARANCINI

wild mushroom, taragon, plum tomato sauce **PB WB**

#### 3 KING SCALLOPS +8

garlic butter gratinée, served on shell

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

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

yorkshire pudding

#### BELLY OF OLD SPOT PORK

herb stuffing, white wine garlic sauce

#### CHICKEN

pig in a blanket, thyme, lemon

#### SADDLE OF LAMB

slow roasted **GF**

#### HISPI BULGUR ROLLS

herbs, tomato salsa **PB WB**

### SIDE DISHES

#### YORKSHIRE PUDDING 2

#### TENDER STEM BROCCOLI 8

garlic butter, chill **GF**

#### JERSEY ROYALS 8

seafood mayo, toasted

#### PIGS IN A BLANKET 4

#### LEAVES 8

merlot, mizuna, purple ruffles, aloe vera **PB WB**

#### TRIPLE COOKED CHIPS 7 **PB GF**

#### KALE 8

toasted seeds, garlic, olive oil **V GF**

#### LOBSTER MAC AND CHEESE 8

## DESSERTS

### BANOFFEE MOUSSE

caramelised banana

### LACQUEMENT WAFFLES

orange blossom syrup, tonka bean ice cream

### PETIT CHOUX +7 for more choux

herb ice cream, chocolate sauce

### ORANGE AND VIOLETTE POSSET

raspberry shortbread

### PANCAKE MIKADO +10

vanilla icecream, popcorn, chocolate sauce, chantilly



## ENCORE...

### 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

#### CARAMEL ESPRESSO MARTINI 16

vanilla vodka, kahlua, espresso, caramel

#### WOODFORD OLD FASHIONED 17

woodford reserve, brown sugar cube, angostura bitters

#### BANOFFEE MARTINI 16

vodka, banana, caramel, cream

#### MEN AT WAR 17

east hyogo gin, sake, martini rosso, campari

#### MINT CHOC SIP 16

dark chocolate liqueur, crème de menthe, cream

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

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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.