



THE CLIPPER RESTAURANT

SUNDAY LUNCH MENU

2 courses £30.50 / 3 courses £35.50

Cream of Asparagus Velouté, sourdough croutons, crème fraiche V, GF*

Smoked Mackerel Roulette, pickled cucumber, horseradish cream, rye bread GF*

Cured Salmon Caesar Salad, baby gem lettuce, aged parmesan, quail's egg GF*

Roasted Young Leeks, Parma ham, poached hen's egg, wholegrain mustard dressing GF, VG*

Cotswolds Farm White Chicken Terrine, poached rhubarb, onion brioche GF*

30 Day Aged Roasted Sirloin of Beef with Yorkshire Pudding, cauliflower cheese, garden vegetables, goose fat
roasted potatoes GF*

Roasted Herb Crusted Lamb Canon, pomme puree, roasted vegetables, anchovies, olives GF

Salmon and Cod Fishcakes, Baby spinach, parsley sauce

Battered Atlantic Cod Strips, Triple cooked chips, lemon, tartare sauce

Celeriac & Three Cheese Roulade, apple and brandy chutney, roasted cherry tomatoes GF, V

Lemon Tart, black sesame parfait, meringue, dark chocolate soil GF*

Vanilla Cheesecake Mousse, poached rhubarb, hazelnuts GF

White Chocolate & Lime Ganache, pistachio sponge, honeycomb, raspberry sorbet

Dark Chocolate Fondant, salted caramel, coffee ice cream

V - Suitable for Vegetarians. VG - Suitable for Vegans. GF - Gluten Free. V* - Vegetarian available. VG* - Vegan available. GF* - Gluten Free available. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. Prices include VAT and are subject to a discretionary service charge of 12.5%. The above menu may be subject to variation or change.