

# ELYSTAN STREET

## Sunday Lunch

### sample menu

Highweald Rosé, West Sussex, Brut England £16

Langham Estate, Corallian, Dorset, England £12

White Negroni £13

Virgin almond sour £6

Cream of cauliflower soup with warm aged cheddar gougeres

Hand cut strozzapreti with slow cooked rabbit bolognese, tarragon and aged parmesan

Cured Cornish mackerel with pickled rhubarb, cucumber, shallots, crème fraiche, beetroot and radish

Brandade of salt cod with a soft poached egg and a veloute of Orkney scallops

Tarte fine of onions with morels, pieds de mouton, garlic leaf and parsley

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Sauté of parmesan gnocchi with cime di rapa, pied de mouton and garlic leaf pesto

Double baked cheese soufflé with cave aged cheddar, melted leeks, button mushrooms and truffle

Olive oil poached pollock with sea weed butter and grilled sourdough soaked in mussel juice

Grilled Cornish sea bass with winter greens agnolotti, lemon emulsion and new season's garlic leaf pesto

Roast loin of Hereford pork with crushed celeriac, roasted pears, cabbage cooked with bacon and cider

Daube of ox cheek with creamed potato, glazed carrots, tropea onions and red wine sauce

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Quince crumble with sloe gin and bayleaf ice cream

Islands chocolate brownie and hazelnut sundae

Treacle tart with mascarpone ice cream and lemon zest

Steamed Seville orange pudding with vanilla custard

Clementine sorbet

or

A couple of fine cheeses

Coffee with Islands chocolate truffles £7

## 3 courses £55

A discretionary 15% service charge will be added to the final bill. All prices are inclusive of VAT  
Please inform us of any allergies or dietary requirements