

ELYSTAN STREET

NV Langham Estate, Corallian Classic Cuvée, Brut, Dorset £12

NV Highwealds Rose, Brut, West Sussex, England £16

White Negroni £13

Virgin almond sour £8

SUNDAY LUNCH

Sample menu

Curried lentil velouté with hung yoghurt, pomegranate, golden raisins and coriander

Warm salad of cime di rapa and winter vegetables with a red wine, anchovy and garlic dressing

Rillettes of smoked mackerel with horseradish, dill, pickled cucumber and a warm toasted muffin

Salad of duck egg, leek heart and shaved cauliflower with Marcona almonds, Mimolette, apple and truffle

Hand cut strozzapreti with a ragout of venison, smoked bacon, root vegetables and red wine

Moules a la creme with lemon zest and lovage oil

Tarte tatin of white onion with sherry vinegar caramel, creamed spinach and chanterelles

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

Fillet of Cornish pollock with celeriac puree, griddled potatoes, hispi leaves and truffled hazelnut pesto

Poached loin of Cornish cod with a belly and seaweed fishcake and warm oyster and roe tartare sauce

Roast dry aged rump of beef with Yorkshire pudding, roasted potatoes, autumn vegetables and gravy

Glazed slow cooked pork cheeks with sticky trotter, hispi leaves, puffed skins and hot honey lentils

Pear and quince crumble with sloe gin and bayleaf ice cream

Fondant of chocolate with hazelnut and milk ripple ice cream

Olive oil ice cream with a citrus beignet and blood oranges

Rhubarb mess

A scoop of clementine sorbet

or

A couple of fine cheeses

3 courses £55