

Corner House Sunday Menu

Nibbles

Marinated Olives £4

Trio of Soda Breads, Sea Salt Butter £4

Starters

Green Pea Velouté, Truffled Crème Fraiche (V) £8.45

Warmed Smoked Mackerel Fillet, Caesar Salad, Avocado, Caesar Dressing £8.45

Rillettes De Porc, Cornichons, Red Onion Chutney, Toasted Sourdough £8.45

Wild Mushroom, Spinach & Caramelised Walnut Tartlet, Watercress Salad (Vg) £8.45

Twice Baked Goats Cheese Souffle, Poached Apple Noisettes, Caramelised Hazelnuts & Chicory £8.95

Main Courses

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy £18

Roast Loin of Pork, Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy £17

All served with Roast Potatoes, Parsnips, Carrots, Braised Red Cabbage, Seasonal Vegetables & Cauliflower Cheese

Wing of Skate Meuniere, Roasted Salsify, Samphire, Wild Mushrooms, Capers, Parsley & Lemon £19.95

Whole Sea Salt and Olive Oil Baked Seabream, Sauteed Spring Vegetables, Sauce Vierge £18.45

Asparagus, Roasted Squash & Red Pepper Crepes, Roasted Butternut, Provençal Sauce (Vg) £14.95

Desserts

Saverin soaked in Cointreau Syrup, Chantilly Cream & Fresh Fruits £7.95

Flan Pâtissier, Blueberry Compote, Almond Brittle £7.95

Bitter Chocolate Pot de Crème, White Chocolate Shaving & Raspberries £7.95

Affogato - Latte Ice Cream, Amaretti Biscuit, Espresso & Amaretto £7.95

French Cheeseboard

Brie de Meaux, Comte, Reblochon, Blue D'Auvergne, French Gruyere

Select 3 cheeses £10.95

5 cheeses £14.95

Ice Cream & Sorbet - 3 Scoops £7.95

Vanilla / Chocolate / Rum & Raisin Ice Cream or Mango / Lemon / Raspberry Sorbet

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order