

Corner House Sunday Menu

Starters

Ham & Gruyere Croquettes

Watercress, Deep Fried Parsley, Cider & Wholegrain Mustard Sauce £9.25

Provençal Tiger Prawns

Fennel, Shallot, Garlic, Tomato, Parsley, Herb de Provence, Capers, Lemon, Sourdough, Watercress £8.95

Potage Saint-Germain

Petit Pois, Pancetta Crisp, Goats Cheese, Mint Oil £8.95

(Available as vegetarian on request)

Oeufs En Cocotte

Pancetta, Wild Mushrooms, Spinach, Crème Fraiche, Free Range Egg, Parsley £9.25

(Available as vegetarian on request)

Warm Honey and Thyme Glazed Goats Cheese

Beetroot, Walnuts, Pear, Garlic Croutons, Red Wine Caramel (V) £8.95

(Available as vegan on request)

Main Courses

Roast Loin of Pork

Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy £18.00

Traditional Roast Sirloin of Beef

Yorkshire Pudding, Red Wine Gravy £19.00

Served with Roast Potatoes, Carrots, Parsnips, Braised Red Cabbage

Portobello Mushroom, Chestnut and Thyme Pithivier

Sauteed Leeks, Grain Mustard, Red Wine Gravy £14.95 (VG)

Grilled Fillet of Seabass

Pommes Parisienne, Caper Dressing £15.95

For the table - Seasonal Vegetables & Cauliflower Cheese

Desserts

Elderflower Crème Brûlée

Pineapple, Mango, Elderflower Shortbreads £7.95 (V)

Baked Alaska

Minted Raspberries, Salted Caramel Sauce £8.50 (V)

Trio of Profiteroles

Pistachio Praline, White Chocolate and Kahlua, Lemon Mascarpone £7.95 (V)

Almond Financiers

Latte Ice Cream, Coffee Caramel Sauce £7.95 (V)

Ice Cream & Sorbet - 2 Scoops £6.75

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

French Cheese Board

Brie a la Truffe, Fourme D'Ambert, Comte,

French Emmental, French Gruyère

Select 3 cheeses £10.95 5 cheese option £14.95

Cafe Gourmand

Choice of coffee, plus a choice of select mini desserts.

Please ask for the selection

Add 1 mini dessert £6 ~Add 2 mini desserts £7 Add 3 mini desserts £8

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

V-Vegetarian, VG-Vegan option available

Food Allergy Disclaimer: Our kitchen is NOT an allergy-free kitchen. While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of the events team, prior to ordering, about the ingredients in meals before placing your order. Dishes may contain nut/nut derivatives. Fish dishes may contain bones.