

## SUNDAY LUNCH AG's RESTAURANT

### STARTERS

Cauliflower & Truffle Velouté

Violet Artichoke, Lardo & Smoked Burrata Salad, Truffle Emulsion

Crab, Citrus Gel, Pickled Cucumber, Apple, Sorrel & Cucumber Granita

Roast Wood Pigeon, Heritage Beetroots, Marinated Blackberries & Walnut Pesto

### MAIN COURSES

Treacle Cured Sussex Red Beef, Beef Dripping Roast Potatoes, Yorkshire Pudding,  
Rich Red Wine Jus & Truffle Cauliflower Cheese

Pan Fried Seabass, Crushed Celeriac, Fennel, King Oyster Mushrooms & Fennel Jus

Soft Herb Quinoa, Crushed Celeriac, King Oyster Mushrooms & Samphire

Guinea Fowl, Roast Potatoes, Tender stem Broccoli & Apple Sauce

### DESSERTS

Berry Terrine, Shortbread & Vanilla Ice Cream

Cold Chocolate Fondant, Raspberry Sorbet

Selection of Ice Cream & Sorbet (3 scoops)

Vanilla | Strawberry | Chocolate | Raspberry | Mango | Lemon

Plated Selection of British & French Cheeses

**THREE COURSES | £37 PER PERSON**

**TWO COURSES | £32 PER PERSON**