

# HRISHI



## SAMPLE SUNDAY LUNCH MENU

### STARTERS

SEASONAL GAME TERRINE  
Pickled celeriac, homemade chutney

SPRING PEA SOUP  
Local goat's cheese fritters Olive oil

GRILLED FILLET OF RED MULLET  
Spiced Puy lentils, yoghurt and cucumber

POACHED FILLET OF ENGLISH ROSE VEAL  
Glazed sweetbreads, mustard emulsion, tomato, onion and pine nut salsa

### MAINS

ROAST SIRLOIN BUCCLEUCH FARM BEEF  
Traditionally garnished

ROLLED AND BRAISED BELLY OF HUNTSAM FARM PORK,  
Spring onions, buttered spinach, creamed potatoes, five spice sauce

PAN ROASTED FILLET OF HALIBUT  
Lemon gnocchi, cockles, mussels and shrimps, pesto sauce

WILD MUSHROOMS  
Butternut squash and spinach risotto, aged parmesan, Dale's Farm crème fraiche

### DESSERTS

GRANNY SMITH APPLE AND CARDAMOM COMPOTE,  
Crushed lavender shortbread, clotted cream

BARRY CALEBAUT DARK CHOCOLATE DELICE,  
Crushed honeycomb, milk sorbet

POACHED PEAR AND TIRAMISU FLAVOURS

CHEESE  
A selection of 3 British farm house cheeses,  
homemade chutney, crunchy celery, & biscuits

£35 per person for 3 courses  
£12.00 per person for cheese as an additional course  
[www.thegilpin.co.uk](http://www.thegilpin.co.uk)

