



THE LENSBUY

Sunday Lunch Menu

To Start

Citrus Cured Chalk Stream Trout

Delicately-cured trout with fresh grapefruit and coriander crème fraîche, finished with an orange dressing

Confit Chicken Terrine, Pickled Vegetables

Layered free-range chicken with shallots and tarragon, topped with chicken skin granola and crème fraîche

Roasted Broccoli Caesar

A modern, zero-waste twist on a classic, with truffle Caesar dressing and shaved Parmesan.

Grilled Chicken Wings

Chargrilled wings tossed in your choice of sticky hickory BBQ or fiery hot sauce.

Hummus of the Day with House Crackers

Smooth and creamy hummus served with our gluten-free caraway crackers
Ask about today's flavour

Main Courses

Grilled Half Chicken: Succulent marinated chicken served with your choice of BBQ or hot sauce, fries and a garden salad.

Wine Recommendation: Sauvignon Blanc, Chile

BBQ Ribs Full Rack: Aged sirloin with watercress purée and smoky jacket potato foam, topped with fresh chives.

Wine Recommendation: Malbec, Argentina

Lensbury Cobb Salad: Crisp Cos lettuce, chicken breast, crispy bacon, cherry tomatoes, charred corn and blue cheese, finished with our Lensbury house dressing.

Roast of the day

served with seasonal vegetables, roast potatoes, gravy and Yorkshire Pudding

Day Boat Fish: Catch of the day served with aromatic dashi, caramelised onion purée, and a herb oil.

Desserts

Chocolate Tart with Salted Caramel

Velvety dark chocolate tart with cherry sorbet and a drizzle of salted caramel.

Eton Mess

Rich vanilla Chantilly cream, meringue shards, fruit compote and fresh berries.

Antonio's Vegan Panna Cotta

Coconut panna cotta with toasted coconut and elderflower syrup. Rich, light and plant based.

Sides

Roast Potatoes £4.0

Red Wine & Beef Gravy £2.0

Lensbury Three Cheese Cauliflower Cheese £4.5

Chunky Chips £5.0

One Course: £23 • Two Courses: £29 • Three Courses: £35