



THE LENSURY

Sunday Roast Menu

From 12pm till 5pm

All our roastings' joints are marinated in the traditional way and roasted overnight.

Served with Yorkshire pudding, seasoned garlic roast potatoes, a selection of seasonal vegetables, smooth creamy parsnip purée and an unsparing amount of rich gravy

1 course for £23 • courses for £32 • 3 courses for £36

Starters

Soup of the Day VE GF

Bread & butter

Chicken Liver Mousse

Port gel, onion marmalade, brioche toast

Wild Mushroom Risotto VE GF

Basil, crispbread

Oak Smoked Salmon & Prawn Cocktail GF

Peach, Avruga caviar, bloody Mary shot

Mains

Dry Aged Grass Fed Beef Striploin

Horseradish sauce

Garlic & Herb Half Roast Chicken

Bread sauce

Dingley Dell Pork Belly

Apple cider compote

Nutty Root Vegetables Pie VE

Black garlic gravy

The Lensbury Signature Roast – £55 for two

A generous mix of our finest roasts with all the traditional trimmings and a full lineup of sauces

Desserts

Clementine Crème Brûlée V

Redcurrant shortbread

Sticky Toffee Pudding V

Butterscotch sauce, Cornish vanilla ice cream, Lensbury honeycomb

Pear & Blackberry Crumble Tart V

Cinnamon custard

V Vegetarian | VE Vegan | GF Gluten Free

If you have any dietary requirements, please ask a member of the team