

# Restaurant Coworth Park

## Sunday lunch

### Starters

Chicken terrine  
*broad beans, lovage, truffle*

White asparagus soup  
*mushroom dumpling, mint, verbena* ✓

Chalk stream trout  
*radish, elderflower, caviar*

Heritage carrot  
*Bath soft cheese, egg yolk, flatbread* ✓

Sautéed duck liver  
*pink grapefruit, bronze fennel, black olive*

---

### Mains

Stuffed saddle of rabbit  
*Comté mash, leeks, truffle jus*

Celeriac and truffle pie  
*salt-bake, smoked almond, tarragon* ✓

Roast beef  
*Yorkshire pudding, roasted potatoes, garden vegetables*

Cornish turbot  
*morels, celeriac, sea herbs, truffle*

Yorkshire duck  
*cherry, hispi cabbage, almond*

---

### Desserts

Blood orange  
*shortbread, custard, vanilla*

Caramelised puff pastry  
*wild strawberry, white chocolate, lime*

Coworth Park sticky toffee pudding  
*vanilla ice cream*

Granny Smith apple  
*yoghurt, toffee, sorbet*

Coworth Park cheese board  
*homemade breads and marinated figs*  
(£5 supplement, £16 as an additional course)

Three-courses – £50 per person

✓ *vegetarian option*

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 14% will be added to your bill. All prices include VAT.*