



Dining Dome Sunday Lunch

Sharing Starter

A selection of British & continental charcuterie

Marinated olives, grilled vegetables, freshly
baked breads & dips

Hot tapas

Padron peppers, lemon & rosemary tiger prawn
pinchos, chorizo rosario, halloumi saganaki

The Main Event

Slow-roasted Wiltshire lamb & West Country pork loin
Hispi cabbage, heirloom carrot, glazed parsnip, spring veg
roasties, Yorkies, rosemary jus

Sharing Dessert

Tropical fruit Eton mess

Passion fruit curd, crème chantilly, rum macerated pineapple,
meringue, shaved coconut, passion fruit & mango coulis

Lunch - 45 per person

Please note: nuts are often used in our kitchens and allergen information can be provided upon request
If you have an allergy or dietary requirements please see a member of the team Please note there is a
discretionary service charge of 12.5%