



# EYAS

Sample Sunday Lunch Menu

Our philosophy revolves around a deep-rooted appreciation for our land, the seasons, and the profound connection between food and the soul. We invite you to embark on this journey with us celebrating the essence of locality, nourishment, and the rich flavours woven into every bite.

Lord and Lady Morthampton and The Falcon Team





#### **STARTERS**

## Organic Salmon Fillet | £19.5

Golden Beetroot, Horseradish, Dill, Smoked Salmon Broth

# White Onion & Garlic Soup | £11.5

Hazelnuts, Thyme D, N, Ce, V

## Salt Baked Celeriac | £14

Pear, Chicory & Smoked Almond Salad Ce, N, Mu, SD, P-B

## Potato Gnocchi | £15

Smoked Alsace Bacon, Spinach, Pecorino G, E, D, SD, Ce

#### **MAINS**

### Roast Devon Chicken Breast | £33

Chervil Root, Kale, Sage, Lemon, Black Peppercorn Sauce D, SD, Ce

# Roast Striploin of Dry Aged Beef | £35.5

Yorkshire Pudding, Confit Carrot, Roast Potatoes, Beef Sauce G, SD, Ce, Se

# Roast Norwegian Halibut | £34

Pumpkin, Truffle Beurre Blanc, Pumpkin Puree F, D, N, Mo, Ce, G, S, Se, SD

English Leek Risotto | £26

Silken Tofu, Walnut, Parsley S, Ce, SD, N, P-B

#### **DESSERTS**

Honey Panna Cotta | £14.5

Berries, Ginger Tuilles D, G, E

Apple Tart Tatin | £14.5

Tahitian Vanilla Custard D, G, E, V

Alto El Sol Chocolate Ganache | £14.5

Pear, Salt Caramel, Hazelnuts N, P-B

Cheese Selection | £15.5

Seeded Crackers, Apple & Honey

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