

## SUNDAY LUNCH

THREE COURSES

£26.50

### STARTERS

WHITE ONION VELOUTÉ  
*Basil pesto*

APPLE, CELERY AND WALNUT SALAD (V)  
*Roquefort dressing*

SEABREAM TARTARE  
*Boquerone, red pepper, crème fraîche*

“WISHART’S BLEND” SMOKED SALMON  
*Classic garnish*

PRESSED DUCK & LENTIL TERRINE  
*Fruit chutney, hazelnut biscuit*

### MAINS

CRISPY FRIED PLAICE  
*Spiced lentils, Iberico chorizo, slow cooked egg*

SAUTÉED FILLETS OF JOHN DORY  
*Leeks and mussels, curry and sauternes sauce*

PUMPKIN RISOTTO (V)  
*Aged Parmesan*

SLOW BRAISED LAMB NECK  
*Carrots, celeriac & fingerling potatoes*

THE HONOURS CLASSIC SUNDAY ROAST  
*Prime Donald Russell Rib of Beef, Sautéed potatoes, green beans,  
caramelised onions, Yorkshire pudding  
(£5 supplement)*

### SIDES

GLAZED ORGANIC CARROTS £5.25

CREAMED SPINACH, PARMESAN AND NUTMEG £3.50

EXTRA FINE FRENCH BEANS £3.75

CREAMED MASHED POTATO £3.75

FRENCH FRIES £3.75

GREEN SALAD £2.95

TOMATO, BASIL AND SHALLOT SALAD £5.25

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### DESSERTS

VANILLA CRÈME BRÛLÉE

CHOCOLATE PARFAIT  
PEAR MOUSSE & AMARETTO BISCUIT

SOUFFLÉ DU JOUR  
PLEASE ALLOW 10 MINUTES

THE HONOURS SUNDAE  
*Toffee and caramel ice cream, honeycomb, caramelised banana, pecans*

SELECTION OF FRENCH FARMHOUSE CHEESES  
*Henri's of Edinburgh*

