

PURO

RESTAURANT & BAR

SUNDAY LUNCH MENU

APERITIF

CHEW VALLEY Gin & Tonic London Dry gin & Fever tree tonic	7.50
NYETIMBER CLASSIC CUVÉE West Sussex, England 125ml	11.50
LOUIS ROEDERER 243 Collection, Reims, France 125ml	14.00

TO NIBBLE / SHARE

MIXED SPANISH OLIVES	4.00
HOME MADE BREAD roasted garlic, butter, olive oil & aged balsamic	5.50
SMOKED CODS ROE Bread	6.00

STARTERS

SALT BAKED BEETROOT Chicory salad, hazelnuts, goats cheese, seed crac	9.00
PAN FRIED SCALLOPS Celeriac pureé, apple, black pudding	14.00
CHARCUTERIE BOARD Italian cured meats, focaccia, roasted garlic, olive oil, balsamic	16.00

TORCHED MACKEREL Turnip & apple remoulade, wasabi & dill oil emulsion	9.50
ARTICHOKE SOUP Artichoke crisps, pickled shimeji mushrooms, truffle oil	8.00

MAINS

ROAST CHICKEN Garlic, parsley & thyme stuffing	18.00
RARE ROAST BEEF Horseradish crème fraiche	20.00
DUO OF ROAST PORK Pork loin & pulled pork, apple sauce, crackling	19.00

MISO GLAZED HISPI CABBAGE Salt baked celeriac, shimeji mushrooms, kale, oyster mushrooms, vegan jus	16.50
CORNISH SOLE Pink fir potatoes, wild garlic butter, chives, charred lemon	26.00

All roasts are served with seasonal vegetables, cauliflower cheese & a Yorkshire pudding

DESSERTS

CHOCOLATE & PEANUT DELICE Miso salted caramel, clotted cream ice cream	9.00
BAKED YOGHURT Blood orange, lemon sorbet, ginger biscuit crumb	9.00

CINNAMON PARFAIT Poached pears, honeycomb, granola	9.00
ICE-CREAMS & SORBETS	3.00/scoop
CHEESEBOARD Selection of 4 cheeses, crackers, chutney, apple, celery	10.00

A 10% optional service charge is added to your bill, which is shared between all Puro staff. If you would like it removed then please let us know