

UPSTAIRS

at RONNIE'S

by Steven Connolly

Sunday Lunch

Starters

- Pâté en Croûte, *Whole Grain Mustard, Cornichons* 16
- British Asparagus, *Chive Beurre Blanc* 18 (v)
- Wild Sea Bass Crudo, *Grapefruit, Chicory* 20
- Isle of Wight Tomato Tart, *Basil* 16 (pb)

Mains

- Roast Dry Aged Sirloin, *Roast Potatoes, Glazed Carrots, Wilted Greens, Yorkshire Pudding, Red Wine Jus* 31
- Roasted Porchetta, *Roast Potatoes, Glazed Carrots, Wilted Greens, Red Wine Jus* 28
- Herb Crusted Salmon, *Polenta, Asparagus, Wild Garlic* 28
- Heirloom Beans Cacio e Pepe, *Chanterelles* 25 (pb)
- Beetroot & Lime Risotto, *Goats Curd* 26 (v)

Desserts

- Lemon Meringue Tart, *Raspberry Sorbet* 12
- Buttermilk Panna Cotta, *Strawberries, Champagne* 12
- Dark Chocolate Mousse, *Salted Caramel* 12
- British Artisan Chesses, *Seeded Crackers* 16
(*Colston Basset Blue, Elrick Log, Speenwood, Durrus*)