

sunday lunch

two courses £25.00
three courses £30.00



starter

seasonal soup of the day v

traditional smoked salmon
preserved lemons

country terrine
pickles, onion puree

salt baked beetroot v
yellison goats cheese,
candied pecans

main

roast beef
horseradish

roast chicken
bread sauce

roast belly pork
apple sauce

all served with yorkshire pudding, seasonal vegetables, roast potatoes
served family style

cod fillet
asparagus, truffled new potatoes

truffle macaroni v
button mushrooms, truffle oil

pudding

**strawberry & poppy seed
panna cotta**
cereal cluster, macerated
fruits

chocolate mousse
brown butter chocolate
truffles, marshmallow

**raspberry & white
chocolate parfait**
pistachio cake

ice cream trio
choose three from:
strawberry,
chocolate,
salted caramel

**yorkshire
cheese selection**
seasonal chutney

tea and coffee

tea or coffee served with home made dark chocolate truffles & seasonal flavoured log petit fours

£5.00

v suitable for vegetarian

Please speak to a member of staff if you have any special dietary requirements. Our dishes are freshly prepared so many of them can be adapted to be gluten free. It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering. Allergen information relating to all our dishes is available however please be aware that allergens are present in our kitchen. The nature of some of our ingredients means that some dishes may contain bones, shot or shell.

Prices include VAT at current rate. Service not included.

10.05.2019