

# sunday lunch

two courses £25.00  
three courses £30.00



## starter

seasonal soup of the day **v**

traditional smoked salmon  
preserved lemons

guinea fowl &  
pistachio terrine  
artichoke crisps

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**

cauliflower croquette, brown shrimp, parsley sauce

**truffle macaroni** **v**

button mushrooms, truffle oil

## pudding

white chocolate &  
passion fruit cheesecake  
white chocolate sorbet

earl grey  
creme brulee  
biscuit selection

hazelnut tart  
mulled wine,  
poached pear

selection of three  
ice creams choose from:  
vanilla, strawberry,  
chocolate,  
almond & coconut, cherry,  
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

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, due to preparation it is not possible to guarantee the total segregation of any allergens.

Due to the nature of our ingredients, some dishes may contain bones, shot or shell.

Prices include VAT at current rate.