

Sunday Lunch

£30 for 3 courses

Including coffee

£25 for 2 courses

Long Moor Pale Ale Sourdough, Local Butter

Starters

Wild Game Terrine, Quince, Walnut

Heritage Beetroot, Horseradish, Torched Kale

Dill Cured Salmon, Seaweed, Pickled Fennel, Yoghurt

Sweetheart Cabbage, Crab Apple, Onion, Thyme (v)

Main Course

Roast Lion of Pork,

Bramley Apple Sauce, Traditional Accompaniments

North Sea Cod, Vegetated Kale, Mussels

English Rose Veal, Pumpkin, Trompette, Chard

BBQ Celeriac, Soft Duck Egg, Chanterelle, Lovage (v)

For allergens and dietary requirements please speak
to a member of the team