

MANOR  
HOUSE

LINDLEY



*Sunday Lunch*

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### *From The Pantry*

36 Hour Virtuous Sourdough, Cultured Butter

### *From The Larder*

Heritage Beetroot Tart Fine, Yellison's Crowdie, Bitter Leaves

Duck Liver Parfait, Blackberry, Preserved Walnut & Apple

Jerusalem Artichoke Velouté, Sherry Vinegar Caramel, Cocoa & Chive Oil

Torched Mackerel, Blood Orange, Fennel & Crème Fraiche

### *From The Stove*

Dry Aged Rump of Waterford Farm Beef, Yorkshire Pudding,  
Onion Puree, Red Wine Jus

Roasted Guinea Fowl Crown & Coq Au Vin

Chestnut & Wild Mushroom Agnolotti, Black Winter Truffle

Sustainable Skrie Cod, Curried Mussel Chowder

### *From The Pastry*

Baked Valrhona Chocolate Tart, Bay Leaf Ice Cream

Coconut, Mango & White Chocolate, Passion Fruit & Lime Sorbet

Tomlinson's Rhubarb & Vanilla Mousse, Poached Rhubarb & Sorbet

Artisan Farmhouse Cheeses from The Courtyard Dairy,  
Crisp Breads & Preserves

£35 for 3 courses

£30 for 2 courses