

MANOR  
HOUSE

LINDLEY



*Sunday Lunch*

## *Sunday Lunch*

### *From the Pantry*

36hour Virtuous Sourdough, Cultured Butter

### *From The Larder*

Guniea Fowl, Smoked Ham & Black Pudding Galantine, Spiced Carrot Puree

Salt Baked Heirloom Beets, Blackcurrant & Yellinson's Crowdie

Honey Roasted Parsnip, Apple Veloute, Chives & Crisps

Torched Whitby Mackerel, Radish, Labneh, Pickled Cucumber & Lovage

### *From The Stove*

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

Woodland Reared Pork Loin Stuffed with Black Pudding, Bramley Apple, Red Wine Jus

Wild Garlic & Ricotta Cappelletti, White Asparagus, Maitake & Black Truffle

Sustainable Skrei Cod with Shetland Mussels, Caviar & Champagne Sauce

### *From The Pastry*

Tomlinson's Rhubarb Swiss Roll, Poached Rhubarb, Vanilla Custard

Lemon Tart, Italian Meringue, Raspberries & Sorbet

Black Fig Parfait, Almond Sponge, Truffle Honey

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

£42 for 3 courses

£36 for 2 courses