

Sunday Lunch

From the Pantry

36hour Virtuous Sourdough, Cultured Butter

From The Larder

Broccoli Velouté, Gorgonzola Croquette, Walnut Granola

Confit Organic Salmon, Gooseberry, Lovage & Cucumber

Chicken Liver Parfait, English Cherries, Fresh Almond, Warm Brioche

Roasted Monkfish Cheek, Cauliflower, Sticky Grains & Truffle

From The Stove

40-Day Aged Rump of Beef, Yorkshire Pudding, Caramelised Onion Puree, Red Wine Jus

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

Potato Gnocchi, Artichoke, Black Olive & Smoked Aubergine

Wild Stone Bass, Swiss Chard, Broad Beans, Lobster Bisque

Honey Glazed Moorland Grouse, Beetroot, Damson & Jus Gras (£8 Supplement)

From The Pastry

Valrhona Milk Chocolate Tart, Madagascan Vanilla Ice Cream

Yellow Peach & Raspberry Swiss Roll, Toasted Almonds

Mango & Vanilla Cheesecake, Passion Fruit Sorbet & Lime

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

£42 for 3 courses

£36 for 2 courses

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