

Sunday Lunch

From the Pantry

36hour Virtuous Sourdough, Locally Cultured Butter

From The Larder

Honey Roasted Parsnip Velouté, Crushed Hazelnut & Chives

Yorkshire Chicken, Gammon & Black Pudding, Black Fig

Earl Grey Tea Smoked Glenarm Salmon, Winter Radish, Bergamot

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 Doreen's Black Pudding, Apple Compote, Red Wine Jus

Roasted Hen Of The Woods, Mushroom, Jerusalem Artichoke & Miso Velouté

Grilled Wild Bass, Shetland Mussels, Champagne Sauce

From The Pastry

Baked Chocolate Tart, Hazelnut Praline, Vanilla Ice Cream

Orange and Cardamon Layer Cake, Chantilly Cream & Orange Sorbet

Wild Berry & Vanilla Mousse, Honeycomb, Raspberry Sorbet

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

£42 for 3 courses

£36 for 2 courses

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