

Sunday Lunch

Please note, this is a SAMPLE menu

From the Pantry

36hour Virtuous Sourdough, Locally Cultured Butter

From The Larder

Cauliflower Velouté, Crispy Artichoke, Chives

Citrus Cured Sea Scottish Trout, Pickled Cucumber & Oyster Emulsion

Ham Hock Pressing, Young Carrots, Nasturtium

Chicken Liver Parfait, Beetroot, Blackcurrant Puree, Raspberries

From The Stove

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

Woodland Reared Pork Loin Stuffed With Black Pudding, Apple Compote & Yorkshire Pudding

Wye Valley Asparagus, Wild Garlic Gnocchi, Morels & Truffle Dressing

Braised Wild Halibut, Shetland Mussels, Kohlrabi & Champagne Sauce

From The Pastry

Warm Maple Pecan Treacle Tart, Caramelised Apple, Vanilla Ice Cream

Valrhona Chocolate Mousse, Pistachio, Chantilly, Cherry Sorbet

Vanilla Rice Pudding, Macerated Strawberries, Jam & Sorbet

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