

Sunday Lunch

Please note, this is a sample menu

From the Pantry

36hour Virtuous Sourdough, Locally Cultured Butter

From The Larder

White Bean Velouté, Salsa Verde, Crispy Pancetta & Parmesan

Torched Whitby Mackerel, Gooseberry, Buttermilk & Dill

Confit Duck Leg Terrine, Liver Parfait, Cherry & Almond

Crowdie Goats Curd, Pea, Bean & Radish Tart, French Dressing

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

Truffled Potato Gnocchi, Violet Artichoke, Pea's & Asparagus

Grilled Stone Bass, Calamari, Courgette, Bouillabaisse Sauce

From The Pastry

White Peach Mousse, Lemon Tea, Raspberry & Almond

Baked Lemon Tart, Italian Meringue, Mixed Berry Sorbet

Valrhona Dark Chocolate, Mousse, Cherry, Vanilla Ice Cream

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

£45 for 3 courses

£39 for 2 courses

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