

Sunday Lunch Menu

TO START

Soup Of The Day, Crusty Bread (V)(DF)(NF)(Can be GF)
Roasted Butternut Squash & Sage Salad, Ribblesdale Goats Cheese, Jerusalem Artichoke, Charred Onion, Chilli
Infused Beetroot Emulsion (V)(GF)(NF)
Black Pudding & Potato Terrine, Montgomery Millie-Feuille, French Onion Velouté (NF)
Chicken Liver & Smoked Bacon Parfait, Balsamic Onions, Tawny Port Jelly, Toasted Bread (NF)(Can Be GF)
Grilled Mackerel, Beetroot & Dill Curd, Glazed Golden Beetroot, London Dry Gin Infused Cucumber (DF)(NF)(GF)
Smoked Haddock Fishcake, Watercress & Chive Velouté, Poached Hen's Egg, Dill Oil (NF)

MAIN COURSE

Roast Sirloin 30 Day Aged of Hereford Beef, Yorkshire Pudding (NF)
* Pair with Zensa Primitivo, Puglia, Italy £9.50/£12.60/£36.00
Roast Blythborough Leg of Pork, Sausage Meat Stuffing, Crackling (NF)
* Pair with Cal Y Canto Tempranillo Merlot, Syrah, Spain £7.00/£9.20 /£26.00
Free Range Roast Chicken, Bread Sauce, Chicken Skin Crackling (NF)
* Pair with Zensa Fiano, Puglia, Italy £9.50/£12.60/£36.00
Baked Fillet of Plaice, Tempura Golden Courgette, Romanesco, Lemon, Capers & Herb Butter,
Watercress & Capers Salad (NF)(GF)
* Pair with Jackson Estate Sauvignon Blanc, Marlborough, New Zealand £12.60/£15.50/£47.00
Parsnip & Cranberry Nut Roast, Garlic & Rosemary Roast Potatoes, Mushroom & Madeira Sauce (V)
* Pair with Zensa Rosato, Puglia, Italy £9.50/£12.60/£36.00
All Roasts are served with Duck Fat Potatoes, Seasonal Vegetables, Baked Cheesy Leeks & Gravy

PUDDING

Chocolate, Almond & Brioche Pudding, Crème Anglaise (V)
Apple Tart Tatin, Blackberry Ice Cream (V)(NF)
Kirsch Soaked Chocolate Sponge, Sugar Poached Cherries, Vanilla Cream,
Dark Chocolate & Cherry Ice Cream (V)(NF)
Steamed Treacle Sponge, Cinnamon Biscuit Ice Cream (V)(NF)
Ask For Our Selection Of Ice Creams & Sorbets

Fourth Course Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes and Cheese Biscuits - £13.50
To Kopke 10 Year Old Tawny Port, Portugal £8.50

Adults - Two Courses for £32.95, Three Courses for £38.95
Children - Two Courses for £19.95, Three Courses for £25.95
* Price of pairing, additional to set menu

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is added to the Bill