

Sunday Lunch Menu

TO START

Soup of The Day (VE)(NF)(Can Be GF)

Spring Vegetable Salad, Ribblesdale Goat's Cheese, Hazelnut, Root Vegetable Crisps,
Pomegranate & Orange Dressing (GF)

Ceviche Seabass, Blood Orange, Watermelon Radish, Chilli Dressing (GF)(NF)(DF)

Steamed Mussels, Bloody Mary Sauce, Baked Bread, Celery Foam (NF)(Can Be GF)

Wood Pigeon, Black Pudding Beignets, Bacon & Date Jam, Beetroot Brittle

MAIN COURSE

30 Day Aged Roast Sirloin of Hereford Beef, Yorkshire Pudding (NF)

Roast Blythborough Leg of Pork, Sausage Meat Stuffing, Crackling (NF)

Free Range Roast Chicken, Bread Sauce, Chicken Skin Crackling (NF)

Steamed Fillet of Rainbow Trout, Cromer Crab, Poached New Potatoes, Cambridgeshire Asparagus, Petit Pois,
Baby Spinach & Caviar Cream Sauce, Garden Herb Oil (GF)(NF)

Wild Mushroom & Spinach Crêpes, Mushroom & Madeira Cream, Parmesan Crisp, Chestnut Crumb (V)
Parsnip, Cranberry & Chestnut Nut Loaf, Seasonal Vegetables, Roast Potatoes, Mushroom & Madeira Cream (V)

All Roasts Are Served With Rosemary & Garlic Roast Potatoes, Seasonal Vegetables, Baked Cheesy Leeks & Gravy

PUDDING

Apple & Raisin Strudel, Maple & Pecan Ice Cream (V)

Rhubarb & Orange Marmalade Steamed Pudding, Ginger Syrup, Cardamom Crème Anglaise (NF)(V)

Lemon Posset, Raspberry Compote, Fresh Mint (GF)(NF)(V)

Flourless Chocolate Cake, Morello Cherry Ice Cream (GF)(NF)(V)

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

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