



SUNDAY LUNCH

TO START

Soup of The Day, Home Baked Bread (VE)(NF)(Can be GF)
Roasted Pumpkin, Shallot & Sage Tart Tatin, Ribblesdale Goats Cheese, Beetroot & Honey
"Ketchup" (V)(NF)
Potted Mackerel, Beetroot Jelly, Saffron & Dill Dressed Spiced Potato (GF)(NF)
Devilled Lamb Kidneys, Beef Dripping, Toasted Sour Dough (NF)(DF)
Pulled Smoked Ham & Leek Croquette, Mixed Bean Cassoulet (NF)(DF)

MAIN COURSE

Roast Sirloin 30 Day Aged of Hereford Beef, Yorkshire Pudding (NF)
Roast Blythborough Leg of Pork, Sausage Meat Stuffing, Crackling (NF)(DF)
Free Range Roast Chicken, Bread Sauce, Chicken Skin Crackling (NF)
Fillet Of Salmon, Petit Pois & Smoked Bacon Cassoulet, Watercress & Pea Velouté (NF)(GF)
Winter Vegetable Risotto, Binham Blue, Root Vegetable Brittle (V)(GF)(NF)
Parsnip, Cranberry & Chestnut Nut Loaf, Seasonal Vegetables, Roast Potatoes, Mushroom &
Madeira Cream (V)

All Roasts Are Served With Duck Fat Potatoes, Seasonal Vegetables, Baked Cheesy Leeks &
Gravy

PUDDING

Black Cherry & Vanilla Cream, Chocolate Sponge, Cherry Ice Cream
Baked Spiced Apple Pie, Toasted Almond Crumb, Cardamom Infused Crème Anglaise
Passion Fruit & Blackberry Parfait, Blackberry Sorbet
Ask For The Selections Of Ice Creams & Sorbets

Fourth Course Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes and Cheese
Biscuit £14.00

Adults – £42.95 for 3 courses or £34.95 for 2 courses

Children – £27.95 for 3 courses or £21.95 for 2 courses

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