

# Sample Sunday Lunch Menu | Spring 2023

2 Courses £29.50    3 Courses £37.50



## Carlingford oysters

Shallot vinaigrette, lemon, tabasco £4 each

## Starters

### Soup

Roasted red pepper and tomato soup, goats cheese whip, pesto

### Terrine

Game and prune terrine, plum chutney, cinnamon brioche

### Salmon

Citrus salmon, pumpernickel, keta caviar, lemon dressing, pickled cucumber, pollen fennel

### Mussels

Moules marinière, sourdough

### Tart

Caramelised onion tart, asparagus and tomato salad, harrogate blue cheese

## Mains

### Beef

Roasted 60-day aged sirloin, yorkshire pudding, heather honey glazed parsnip and carrot, ale gravy

### Pork

Roast loin of pork, sage and onion sausage roll, apple sauce, crackling, cider sauce

### Venison

Venison pie, root vegetables, hispi cabbage, pancetta, black truffle sauce

### Plaice

Breaded plaice, borlotti beans, grenoblaise sauce, sea vegetables

### Ravioli

Jerusalem artichoke and black truffle ravioli, baron bigod cream, crispy sage, toasted seeds

All served with, cauliflower cheese, garlic & thyme roast potatoes, mixed seasonal greens

## Desserts

### Posset

Amalfi lemon posset, mango, pomegranate, shortbread

### Chocolate pave

63% dark chocolate pave, praline sorbet, passion fruit, frangelico gel, sandy nuts

### Crumble

Bramley apple and yorkshire rhubarb crumble, tonka bean custard, vanilla ice cream

### Cheese

Farmhouse british cheese, seasonal garnish

A 10% discretionary service charge is added to all bills