

# Sunday Lunch

## *From the Pantry*

36hour Virtuous Sourdough, Cultured Butter

## *From The Larder*

Sand Hutton Asparagus, Burford Brown Yolk, Tunworth, Smoked Coppa Ham

Yorkshire Chicken & Smoked Ham Hock Pressing, Spring Carrots

Thai Scented Crab Bisque, Spiced Crab Beignet

Citrus Cured Trout, Picked Cucumber, Apple Emulsion & Radish

## *From The Stove*

40-Day Aged Rump of Beef, Yorkshire Pudding, Caramelised Onion Puree, Red Wine Jus

Woodland Reared Pork Loin Stuffed with Apricot Stuffing Apple Compote, Red Wine Jus

Wild Garlic & Ricotta Cappelletti, White Asparagus, Summer Truffle

Braised Wild Halibut, Shetland Mussels & Kohlrabi, Smoked Eel Velouté

Whole BBQ Native Lobster, Carrot & Nasturtium Flower ( £15 Supplement )

## *From The Pastry*

Madagascan Vanilla & Rhubarb Cheesecake & Yorkshire Parkin

Baked Citrus Tart, Italian Meringue & Raspberry Sorbet

70% Valrhona Chocolate Mousse, Poached Cherries & Hibiscus Sorbet

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

£42 for 3 courses

£36 for 2 courses

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