

Sunday Lunch

From the Pantry

36hour Virtuous Sourdough, Locally Cultured Butter

From The Larder

Roast Squash Velouté, Cocoa Nibs, Pumpkins Seeds & Chive

Confit Organic Salmon, Gooseberry, Lovage & Cucumber

Pork, Chicken & Mushroom Pate En Croute, Wholegrain Mustard, Waldorf Salad

The Last of The Summer Beans, Yellison's Crowdie & Cured Smoked Yolk

From The Stove

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

Woodland Reared Pork Loin Stuffed with Doreen's Black Pudding, Apple Compote, Red Wine Jus

Ricotta & Chive Cappelletti, Grelot Onion, Sweetcorn & Black Garlic

Wild Seabass, Roasted Red Pepper Coulis, Courgette, Shetland Mussels,

From The Pastry

Spiced Pumpkin Pie Tart, Chantilly & Gingerbread Ice Cream

Mango & Passionfruit Posset, Oakchurch Raspberries, Lime Madeline

Valrhona Dark Chocolate Mousse, Hazelnut & Madagascan Vanilla Ice Cream

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

£42 for 3 courses

£36 for 2 courses