

Sunday Lunch

From the Pantry

36hour Virtuous Sourdough, Locally Cultured Butter

From The Larder

Celeriac & Pear Velouté, Walnuts & Chives

Braised Oxtail, Red Wine & Parsley Risotto, 36 Month Aged Parmesan

Seaweed Cured Trout, Cucumber, Winter Radish & Dill

Roasted Ruby Beetroot, Kidderton Ash, Lemon Thyme, Berries

From The Stove

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

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

Roasted Hen Of The Woods Mushroom, Jerusalem Artichoke & Miso Velouté

Roasted Wild Turbot, Whitby Crab Fricassee, Champagne Sauce, Coastal Herbs

From The Pastry

Duck Egg Custard Tart, Poached Rhubarb, Raspberry & Redcurrant

Mango, Passionfruit & Vanilla Cheesecake, Honeycomb & Orange Sorbet

Valrhona Dark Chocolate Mousse, Hazelnut Praline, Salted Caramel

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

£42 for 3 courses

£36 for 2 courses