

# Sunday Lunch

**\*Please note this is a sample menu\***

## *From the Pantry*

36hour Virtuous Sourdough, Locally Cultured Butter

## *From The Larder*

Leek & Potato Velouté, Crispy Leeks & Chives

Torched Whitby Mackerel, Rhubarb, Beetroot & Buttermilk

Seaweed Cured Sea Trout, Pickled Cucumber, Oyster Emulsion & Caviar

Duck Liver Parfait, Hedgerow Berries & Brioche

## *From The Stove*

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

Woodland Reared Pork Loin Stuffed with Black Pudding, Cranberry & Apple Compote,

Violet & Jerusalem Artichoke, Maitake, Turnips & Miso Velouté

Roasted Wild Halibut, Romanesco Cauliflower, Coastal Herbs & Champagne Sauce

## *From The Pastry*

Pecan Treacle Tart, Vanilla Ice Cream

Madagascan Vanilla & Tomlinson's Rhubarb Cheesecake, Redcurrant & Sorbet

Valrhona Dark Chocolate Mousse, Blood Orange, Chantilly & Sorbet

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

£42 for 3 courses

£36 for 2 courses

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