

Sunday Lunch

Please note, this is a sample menu

From the Pantry

36hour Virtuous Sourdough, Locally Cultured Butter

From The Larder

Jerusalem Artichoke Velouté, Roasted Hazelnut, Chives & Cocoa Nib

Citrus Confit Organic Salmon, Pickled Cucumber, Horseradish Sauce

Chicken Liver Parfait, Apple, Walnut & Brioche

Salt Baked Celeriac, Granny Smith Apple & Pickled Walnut & Roasted Juices

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

Wye Valley Asparagus, Wild Garlic Gnocchi, Forest Mushrooms & Truffle

Braised Wild Halibut, White Asparagus, Scottish Crab & Kohlrabi

From The Pastry

Duck Egg Custard Tart, Blood Orange, Poached Rhubarb & Sorbet

Dark Chocolate Mousse, Black Cherry & Pretzel Ice Cream

Wild Berry & Vanilla Cheesecake, Honeycomb & Raspberry 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