

Sunday Lunch

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

From the Pantry

36hour Virtuous Sourdough, Locally Cultured Butter

From The Larder

Cauliflower Velouté, Cheddar & Leek Muffin, Chives

Torched Whitby Mackerel, Rhubarb, Beetroot & Buttermilk

Duck Liver Parfait, Fig, Chicory & 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 & Cranberry Compote

Wild Garlic Gnocchi, Purple Sprouting Broccoli, Forest Mushrooms & Truffle

Braised Wild Halibut, White Asparagus, Scottish Crab & Kohlrabi

From The Pastry

Pecan Treacle Tart, Caramelised Apple Puree, Pretzel Ice Cream

Dark Chocolate Mousse, Black Cherry , Cocoa Nib & Chantilly 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