

SUNDAY MENU

STARTERS

Chicken liver crème brûlée, figs, red wine reduction and grilled onion sourdough

Cod tempura, cauliflower couscous, raisins, capers and a lemon mayonnaise

Poached hen egg, pea and broad bean salad, asparagus and a Choron espuma

Smoked guinea fowl and rabbit terrine, piccalilli, pistachio and red radish

Potato and parmesan mille-feuille, pickled red onions and charred tender stem broccoli

MAIN COURSES

Roasted forerib of Torre Meadow beef with Yorkshire pudding

Rump of lamb with a port and mint jus

Roasted loin of Cherry Orchard pork with apple compote and crackling

(All roasts are served with roasted potatoes and market vegetables)

Fillet of sea bass, saffron potatoes, leek velouté, baby artichokes, spinach and monk's beard

Beetroot and goats cheese tarte tatin, red onion jam, pine nuts, spring salad and white balsamic

DESSERTS

Forced Yorkshire rhubarb crème brûlée, amaretti biscuit and a mascarpone and rhubarb ice cream

Dark chocolate and coconut bar, passion fruit macarons and a coconut ice cream

Lemon tart, macerated raspberries, dark sugar meringues and a poppy seed sherbet

White chocolate and mixed berry cylinder, almond and honey granola and mixed berry sorbet

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 Courses £27.00 / 3 Courses £35.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"All you need is love.
But a little chocolate now and then doesn't hurt"*
CHARLES M. SCHULZ