

SUNDAY MENU

STARTERS

Pea and ricotta tortelloni, confit chervil root, crispy garlic and a parsley and chervil cream

Soy and chili glazed pork belly, soba noodles, pak choi and a miso and ginger dressing

Tuna tartare, confit egg yolk, beetroot, wasabi mayonnaise and crispy capers

Baked parmesan custard, red onion marmalade, charred baby gem and a tomato focaccia

Pressed rabbit and foie gras terrine, pistachio, celeriac remoulade and spring onion

MAIN COURSES

Roasted forerib of Ashdale beef with Yorkshire pudding

Free-range chicken with sage and onion stuffing

Roasted loin of Cherry Orchard pork with apple compote and crackling

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

Fillet of sea bream, bulgur wheat, pickled radish, samphire, rocket oil and a red pepper coulis

Aubergine and marjoram gnocchi, cherry tomatoes, burrata, herb crumble and arrabiata sauce

DESSERTS

Summer berry and vanilla trifle, hazelnut crumble and a raspberry and cocoa nib macaron

Yorkshire rhubarb and lime cheesecake, honeycomb and an elderflower sorbet

Dark chocolate and pistachio cake, dark chocolate tuille, roasted pineapple and a coconut ice cream

Iced strawberry parfait, lemon crumb and a basil and mint sorbet

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

2 Courses £29.00 / 3 Courses £37.00

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