

SUNDAY MENU

STARTERS

Confit duck terrine, cauliflower, brioche crumbs, piccalilli and nasturtium leaves

Beetroot cured salmon gravadlax, celeriac, soda bread crostini and beetroot sorbet

Yorkshire blue cheese mousse, mixed seed crackers, charred broccoli and a pear and raisin chutney

Cherry Orchard pork fillet, black pudding crumble, sauerkraut, apple and a mustard mayonnaise

Curried cod cheeks, spiced lentils and a mango and chili hollandaise

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)

Pan fried sea bream, pearl barley risotto, caperberries, beer batter scraps and a passion fruit nage

Wild mushroom and potato cannelloni, tarragon cream, buttered kale and potato crumble

DESSERTS

Winter fruit parfait with a coconut and cranberry granola

Beetroot and double chocolate brownie, cocoa tuille and a white chocolate ice cream

Bread and butter pudding, sour apples, sultanas and a cider sorbet

Carrot and pecan Swiss roll, glazed carrots, toasted pecans and a cinnamon ice cream

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

2 Courses £31.00 / 3 Courses £40.00

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