

SUNDAY MENU

STARTERS

Lime cured fillet of mackerel, grape and apple salad, pickled cucumber and a dill emulsion

Slow cooked pig's cheeks, mustard seeds, cider jelly, spinach and pork scratchings

Yorkshire blue cheese panna cotta, pear chutney, pumpkin seed crackers and a shallot and celery vinaigrette

Smoked haddock and mussel tartlet, potato puffs and a leek and chervil velouté

Salt baked celeriac and polenta chips, roasted garlic purée, celeriac cream and a watercress salad

MAIN COURSES

Roasted forerib of Ashdale beef with Yorkshire pudding

Free range chicken with a sage and onion stuffing

Loin of Cherry Orchard pork with apple compote and crackling

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

Fillet of plaice, red quinoa, baby beetroot and leeks, roasted hazelnuts and a vermouth nage

Potato and black truffle feuille de brick cannelloni, curried cauliflower, pickled raisins and baby onions

DESSERTS

Almond, pear and liquorice Bakewell tart, amaretto custard and a toasted almond ice cream

Orange and chocolate cheesecake with an orange and cardamon ice cream

Black sesame and yoghurt crème brûlée, sesame croustillant, honeycomb and a tahini ice cream

Dark chocolate and coconut parfait, coconut meringues, chocolate soil and pineapple

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

2 Courses £34.00 / 3 Courses £44.00

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