

SUNDAY MENU

STARTERS

Chicken liver parfait, poached Yorkshire rhubarb, baby figs and a roasted onion brioche

North Atlantic prawn and smoked mackerel paté, turmeric cream, chive oil and soda bread crostini

Poached egg, asparagus, blue cheese and potato salad with a horseradish cream

Sautéed hogs pudding, jalapeno and broccoli purée, pickled radish and an apple and hispi cabbage slaw

Spiced cauliflower and quinoa fritters, raisin gel and a lemon dressing

MAIN COURSES

Roasted forerib of Torre Meadow beef with Yorkshire pudding

Roasted rump of Cotswold lamb with a thyme jus

Loin of Cherry Orchard pork with apple compote and crackling

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

Pan fried fillet of sea bream, tagliatelle verde, buttered sea leaves, capers and a white wine sauce

Wild garlic and leek croquettes, confit baby artichokes, heritage beetroot and a Jerusalem artichoke sauce

DESSERTS

Espresso martini tiramisu, chocolate coffee beans and amaretti biscuits

Mango and vanilla panna cotta, exotic fruit salad, sesame brittle and a lychee sorbet

Banana, macadamia nut and dark chocolate cake, dark sugar meringues and chocolate sorbet

Yorkshire rhubarb and ginger parfait, citrus and maple snaps and poached rhubarb

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

2 Courses £38.00 / 3 Courses £49.00

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