



STARTERS

Asparagus & Wild Garlic Soup

Shellfish Brioche

Pressing Of Chicken and Smoked Ham

Artichoke, Miso, Pickled Shimeji, Shallot Rings

Salt Baked Beetroot

Apple, Blackberries, Goat's Cheese, Oats

Whipped Marrowbone

Deep Fried Beef Tendon, Cornichon, Guinness Bread

Chicken and Chorizo Croquette

Romesco, Rocket Salad

MAINS

Roast Beef

Chicken Breast

Lamb Rump

All served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Gravy

Braised Globe Artichoke

Duxcelle, Courgette, Garden Bean Salad

Cod

Mussels, Cauliflower, Madras, Cous Cous, Bhaji

SIDES

Roasted Heritage Carrots

With Crispy Onion

6

Charred Hispi Cabbage

With Chimichurri, Smoked Almonds

6

Rosti

With Lovage Emulsion, Parmesan

6

Triple-cooked Chips

6

French Fries

5

Homemade Yorkshire Puddings

4

DESSERTS

Cheesecake

Yuzu, Strawberry, Meringue

Pineapple Pavlova

Poached Pineapple, Passion Fruit, Spiced Rum

Dark Chocolate Delice

Cocoa Nib, Hazelnut, Malt Cremeux, Espresso Ice Cream

Ice Cream (2 scoops)

Vanilla or Belgian Dark Chocolate

Crushed Strawberry or Coconut Sorbet

Lemon and Lime Sorbet

Yorkshire Cheese Plate - £10 supplement

3 Artisanal Cheeses, Poached Apricots, Apple Juice, Frozen Grapes, Membrillo, Lavosh (*GF)

Sunday Lunch

2 Course 32.00

3 Courses 38.00

Our food is prepared in a kitchen where nuts, gluten and other allergens may be present. If you would like more information on ingredients within our menu, in relation to allergens and food intolerances, please ask a member of our team before ordering who will be delighted to assist you. This is a sample menu. The menu is subject to seasonal availability and dishes may change or vary from those you see online.