

## **Sunday Lunch**

**2 Course £20.00 ~ 3 Course £25.00**

### **Starters**

#### **Velouté**

Broccoli velouté, blue cheese agnolotti

#### **Waldorf**

Waldorf salad, blue cheese, walnut & pear

#### **Salmon**

Hot smoked salmon, horseradish yoghurt

#### **Chicken**

Confit chicken terrine, prune & Sourdough

### **Mains**

#### **Beef**

32-day dry aged beef sirloin, Yorkshire pudding and all the trimmings

#### **Pork**

Roasted rolled pork belly, Yorkshire pudding and all the trimmings

#### **Chicken**

72 hour brined roasted chicken breast, Yorkshire pudding and all the trimmings

#### **Trout**

Pan fried trout, confit pepper, caper & shellfish bisque

#### **Cauliflower**

Grilled cauliflower, caper, raisin, chicory & sourdough

### **Desserts**

#### **Posset**

Lemon posset, sea buckthorn and rolled oats and hazelnut

#### **Sticky Toffee Pudding**

Sticky toffee pudding, vanilla ice-cream, and salted caramel

#### **Mousse**

Chocolate and raspberry mousse, fresh raspberry, and chocolate sponge

#### **Panna Cotta**

Greek yogurt panna cotta, fresh English blackberries & carrot cake crumb

**An optional 10% service charge will be added to your bill.  
For allergies or food intolerances please speak to a member of staff.**