



SUNDAY LUNCH MENU

Served: 12 noon till 4.00pm

CREAM OF FIELD MUSHROOM & TRUFFLE SOUP (V)

SEARED WOOD PIGEON BREAST

Beetroot Tortellini, Red Chard & Apple

FETA MOUSSE

Blushed Tomato & Aubergine Relish (V)

SMOKED SALMON

Tempura Oyster, Dill Lemon Curd

14 HOUR SLOW COOKED BELTED GALLOWAY BEEF RUMP

Yorkshire Pudding

RARE BREED PORK BELLY

Sweet Potato, Kale & Crackling

SEARED SEA BASS FILLET

Tiger Prawn Cous Cous & Shellfish Dressing

PRINCE PUMPKIN RISOTTO

Roast Pumpkin Seed Granola, Roquefort Onion Crisps (V)

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES

HONEY POACHED PEAR

Caramelised Custard, Yorkshire Rhubarb

DARK CHOCOLATE FONDANT

Vanilla Ice Cream, Honeycomb Strawberries & Mint

LEMON DRIZZLE

Toasted Coconut & Raspberries

COURT YARD DAIRY CHEESE

Homemade Chutney & Crackers

2 Course £19.50 3 Course £22.50