



SUNDAY LUNCH MENU

Served: 12 noon till 4.00pm

CREAM OF PEA & LEEK SOUP

CHICKEN & CHORIZO BALLANTINE

Red Pepper Puree, Chicken Skin Granola

CHARRED MACKEREL

Beetroot & Apple Cannelloni, Dill

WATERMELON

Heritage Tomatoes, Mint & Pine Nuts (V)

14 HOUR SLOW COOKED ABERDEEN ANGUS BEEF RUMP

Yorkshire Pudding

RARE BREED PORK FILLET

Butternut Squash, Sage & Onion, Crackling

GRILLED SEA BASS FILLET

Fennel, Tiger Prawn Caper Beurre Noisette

NEW SEASON ASPARAGUS, ARTICHOKE & WILD GARLIC GNOCCHI

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

VANILLA POACHED STRAWBERRIES

Dehydrated White Chocolate, Mint Ice Cream

TIA MARIA HAZELNUT CAKE

Coffee Gel, Almond Cream, Amaretto & Apricot Sorbet

CRÈME BRULEE

Blueberry Compote, Passion Fruit, Sugar Tuile,
Grape Puree, Elderflower Gel

COURT YARD DAIRY CHEESE

Homemade Chutney & Crackers

2 Course £20.50 3 Course £23.50