



SUNDAY LUNCH MENU

Served: 12 noon till 4.00pm

Sunday 14th October 2018

PUMPKIN & SAGE VELOUTE

GLAZED RARE BREED PORK BELLY

Cauliflower, Apple, Crackling

HOME SMOKED SALMON

Smoked Haddock Hash Cake, Poached Egg, Tartar Sauce Nage

ARTICHOKE MOUSSE

Artichoke Crisp, Truffle Gnocchi (V)

14 HOUR SLOW COOKED THIRSK BEEF RUMP

Yorkshire Pudding

SEA BREAM FILLET

Leek Fondue

POACHED & ROAST PHEASANT BREAST

Cavalo Nero, Lardons, Liquorice Jus

BETROOT, DILL & COURGETTE CANNELLONI

Heritage Carrot Textures (V)

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

OSBOURNE BREAD & BUTTER PUDDING

BLACKBERRY & BLUEBERRY PANNA COTTA

Apple & Almond Financier

LEMON MERINGUE PIE

COURT YARD DAIRY CHEESE

Homemade Chutney & Crackers

(Supplement £2.50)

2 Course £20.50 3 Course £23.50