



SUNDAY LUNCH MENU

Sunday 20th January 2019
Served: 12 noon till 4.00pm

SWEET POTATO & LEMON GRASS SOUP (V)

LOCAL PARTRIDGE BREAST

Salsify, Celeriac & Split Hazelnut Dressing

QUEENIE SCALLOP & LEEK RACLETTE CHEESE GRATIN

Ginger Crumb

HORSERADISH GNOCCHI

Beetroot, Artichoke & Truffle (V)

14 HOUR SLOW COOKED THIRSK BEEF RUMP

Yorkshire Pudding

PAN ROAST LAMB RUMP

Roast Red pepper, Aubergine & Olives

(Supplement £2.50)

SEABREAM FILLET

Confit Fennel, Tiger Prawns

SHITAKE MUSHROOMS, CHARRED LEEKS, PUMPKIN RISOTTO (V)

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

STICKY TOFFEE PUDDING

Local Thick Cream, Butterscotch Sauce

CHOCOLATE & PECAN MOUSSE

Passion Fruit & Honeycomb

BLACKBERRY & LIQUORICE PARFAIT

Rhubarb Textures, Blackberry & Rhubarb Macaroon

COURT YARD DAIRY CHEESE

Homemade Chutney & Crackers

(Supplement £2.50)

2 Course £20.50 3 Course £23.50