



## **SUNDAY LUNCH MENU**

**Sunday 3rd December 2023**

Served from 12 Noon until 5.30pm

### **TOMATO & BASIL VELOUTÉ (V)(GF)**

#### **HAM HOCK TERRINE**

House Piccalilli, Sourdough Croûte

#### **BEETROOT CURED SALMON (GF)**

Pickled Beetroot, Oyster Mayonnaise, Dill Oil

### **BUTTERNUT SQUASH & SAGE RISOTTO (V)(GF)**

Roast Chestnuts, Parmesan, Sage Crisps

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### **14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP**

Yorkshire Pudding

#### **GRIMWITH PHEASANT BREAST (GF)**

Duck & Pheasant Pastry, Alsace Cabbage

#### **EAST COAST COD FILLET (GF)**

Shellfish Thermidor, Seaweed Crisp Potato, Tiger Prawns, Lemon Gel

#### **ROAST PUMPKIN TORTELLINI (V)**

Pumpkin Fondant, Spiced Pumpkin Puree, Seed Granola, Oglesfield Cheese Fritters

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

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### **BLACKBERRY & CHERRY CHEESECAKE (GF)**

Cherry Sorbet

#### **DARK CHOCOLATE FONDANT**

Caramel Foam, Chocolate Tuile

#### **BLACKCURRANT MILLE-FEUILLE**

Blackcurrant Sorbet, Vanilla Sable

### **A SELECTION OF COURTYARD DAIRY CHEESE**

Homemade Chutney & Crackers

**Supplement £6.50**

**2 Course £29.50 3 Course £34.50**