

Sunday Lunch

2 Courses £21.95 – 3 Courses £25.00

Starters



Soup of The Day (v)

Seared Scallops

Sweet Potato Fondant & Watercress Velouté

Confit Lamb Shoulder

served Shredded, Spiced Yoghurt, Pickled Courgette & Pomegranate

Steamed Mussels

Tomato & Chilli Broth

Griddled Asparagus (v)

Poached Hen's Egg, Pea Mousseline & Micro Salad

Main Courses



Roast Rib of Beef

Loin of Pork

Nut Roast (v)

*Seasoned Vegetables, Chef's Choice of Potatoes &
Yorkshire Puddings*

Braised Lamb Shank

Champ Potatoes

Pan-fried Whole Dover Sole

Pont-Neuf Potatoes & Tartar Shrimp Sauce

Braised Heritage Carrots (v)

Courgettes, Chickpeas & Spiced Goats Cheese Textures

Desserts



Summer Berry Fool

Vanilla Cream Fraiche & Ginger Nut Crumble

Sticky Date Pudding

Salted Butterscotch Ice Cream

Chocolate Fondant

Cherry & Hazelnut Biscotti

Bakewell Cheesecake

Almond Biscuit Base

Northern Selection of Cheeses

From a local producer, served with biscuits, chutney & fruit

£3.95 Supplement