

Sunday Lunch

Sunday 16th November

TO START

Crispy Sushi Rice

Wild Scottish Salmon Sashimi, Tobiko Roe, English Wasabi Crème Fraiche,
Fermented Dark Soy

Hand Dived King Scallops

Caramelised in Cultured Jersey Butter, Shetland Mussel Velouté,
Compressed Cucumber, King Edwards, Dill and Sea Vegetables

Confit Thirkleby Duck Spring Rolls

Wok Scorched Vegetables, BBQ sauce, Toasted Cashew Nuts,
Coriander and Spring Onion Salad

Roast Cauliflower and Leek Soup

Cauliflower Cheese Toastie, Malt Glazed Cauliflower Popcorn, Onion Cress

TO FOLLOW

*Served with Autumn Truffle and Baron Bigod Cauliflower Cheese, Duck Fat and
Thyme Roast Potatoes, Braised Red Cabbage and Apple, Honey Roasted Roots*

Roast Haunch of Laudale Venison

Spiced Celeriac, Mulled Pear, Venison and Cranberry Sausage Roll,
Cavelo Nero, Red Current Jus

Roast Guinea Fowl

Sage and Lemon Stuffing, wrapped in Yorkshire Cured Ham,
Yorkshire Pudding, Creamed Leeks, Thyme and Shallot Jus

Pan Fried Seabream

Shellfish and Chorizo Paella, Roast Tomato and Basil Sauce

Roast Aubergine Shakshuka

Burford Brown Eggs, Tahini Yoghurt, Pickled Cucumber, Tortilla Chips, Pico
de Gallo

TO FINISH

Manchester Tart

Raspberry Puree, Coconut Ice Cream

Pink Lady Apples Cooked in Palm Sugar & Miso

Cinnamon Arlettes, Calvados Crème Diplomat, Tahitian Vanilla Ice Cream

Sticky Toffee Pudding

Toffee and Pecan Nut Ice Cream, Caramel Sauce

Stonebeck Wensleydale & Warm Eccles Cake

