

Sunday Lunch

Sunday 19th October

TO START

Grilled Queen Scallops

Served in the Half Shell with Gruyere, Garlic, Wholegrain Mustard and Parsley,
Fine Herb and Fennel Salad

Wild Mushroom Parfait

Sweet Caramelised Onion Compote, Pickled Oyster Mushroom,
Tempura Enoki, Toasted Sourdough

Smoked Pancetta and Black Pudding Scotch Egg

Spicy Bloody Mary Ketchup

Smoked Haddock, Leek and Shellfish Chowder

Fresh Baked Soda Bread

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*

Slow Roast Pork Belly and Crackling

Toad in the Hole, Sage and Onion Pomme Puree, Apple Compote, Mustard Sauce

Rare Breed Steak and Yorkshire Blue Cheese Pie

Colcannon, Stock Pot Carrots, Ale Gravy

Tandoori Monkfish

Bombay Potatoes, Spinach, Coconut Satay Sauce, Salt and Pepper Seaweed,
Toasted Coconut, Coriander and Lime

Salt Baked Celeriac

Black Garlic Maitake Mushrooms, Agrodolce Blind Raisins,
Celeriac Puree, Fresh Apple and Shaved Truffle

TO FINISH

White Chocolate Pannacotta

Macerated Strawberries, Pink Peppercorn and Strawberry Ice Cream, Warm Madeleines

Dark Chocolate Millionaires Sphere

Buttery Shortbread, Whipped Caramel Creameux, Hot Chocolate Sauce,
Mint Chocolate Chip Sorbet

Apple and Cinnamon Crumble

Crunchy Oats, Toasted Seeds and Nuts, Clotted Cream and Vanilla Custard

Beauvale Blue

Old Fashioned Fruit and Porter Malt Loaf, Pickled Walnut

