

# Sunday Lunch

## Sunday 28th September

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### TO START

Thirkleby Duck, Pistachio and Iberico Ham Terrine

Estate Honey Glazed Figs, Bitter Leaf and Orange Salad, Toasted Sourdough

**Bridlington Crab au Gratin**

Shallot and White Wine Cream, Gruyere Cheese, Spring Onions,  
Brown Butter and Chive Crumpets

**Leeds Truffle Pecorino Twice Baked Souffle**

Glazed with Hafod Cheddar Mornay Sauce, Estate Apple and Onion Chutney

**Slow Cooked Old Spot Pork Belly**

Baked Apple Puree, Doreen's Black Pudding Scotch Quail Egg,  
Pommery Mustard and Cider Sauce

### 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*

**Salt Aged Rump of Beef**

Braised Beef Short Rib, Onion Confit filled Yorkshire Pudding

**Tasting of Bowcliffe Lamb**

Roasted Two Bone Rack with Lemon and Mint Crust, Mini Shepherds Pie,  
Devilled Lamb Kidneys, Roasted Squash Puree

**North Coast Halibut**

Broccoli Puree, Crab Croquette, Charred Broccoli,  
Smoked Garlic and Almond Velouté, Sea Herbs

**Squash, Caramelised Onion and Nut Wellington**

Wilted Spinach, Sage and Cider Cream

### TO FINISH

**Bakewell Pudding**

Raspberry Sorbet, Almond Brittle

**Tiramisu**

Whipped Mascarpone and Coffee Cream, Coffee and Chocolate Tuille,  
Glazed Seville Oranges

**Lemon Curd Cheesecake**

Mojito Sorbet, Crystallised Mint, Lime Jellies

**Courtyard Cheeseboard**

Served with Homemade Fruit Cake and Biscuits

