

Sunday Lunch.

Sunday 22nd February

TO START

Severn & Wye Smoked Salmon

Scrambled Truffled Duck Eggs on Toasted Japanese Milk Bread, Chives and Caviar

Local Rabbit, Leek and Smoked Ham Hock Pie

Cider and Mustard Sauce

Chicken Liver and Cognac Parfait

Red Onion and Apple Chutney, Chicory and Mulled Pear Salad, Pain d'E'pices

Heritage Beetroot and Whipped Goats Cheese Curd

Pickled Blackberries, Candied Pecans and Watercress, White Balsamic Jellies, Lemon Olive Oil

TO FOLLOW

All of the below served with Beef Dripping Roasties, Spring Greens with Minted Butter, Root Vegetable Mash with Honey and Toasted Seeds

Tasting fo Rare Breed Pork

Honey and Mustard Glazed Dry Cured Ham, Pressed Pork Belly, Braised Pigs Cheek and Black Pudding Bon Bon, Braeburn Apple Compote, Sage and Onion Gravy

Roast Sirloin of Salt Aged Longhorn Beef

Thyme and Onion Yorkshire Pudding, Pulled Short Rib and Yorkshire Blue Croquette, Rich Burgundy and Bone Marrow Jus

Wild East Coast Seabass

Served on a King Prawn, Scottish Squid and Iberico Chorizo Paella, Tempura Red Prawn, Roast Garlic Aioli and Lemon

Winslade Wellington

Roast Celeriac, Creamed Leeks, Dried Cranberries and Winslade Cheese served on Sautéed Spinach with Forest Mushrooms

TO FINISH

Black Forest Pavlova

Wild Morello Cherries, Dark Chocolate Mousse, Cherry Sorbet

Sticky Toffee Sundae

Clotted Cream Ice Cream, Sticky Toffee Sponge, Toffee Sauce, Fudge Pieces

Vanilla Baked Rice Pudding

Yorkshire Rhubarb and Stem Ginger, Brown Sugar Crumble, Rhubarb Tuille

Selection Of Courtyard Dairy Cheeses

Sticky Date and Walnut Fruit Cake, Artisan Biscuits, Celery and Grapes

