

# Sunday Lunch.

## Sunday 22<sup>nd</sup> 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 Celery, 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

