

FATHERS DAY SUNDAY LUNCH.

Sunday 21st June 2026

To Start

Carabineros Red Prawns

In a coconut, kaffir, and lemon grass broth, black sesame prawn toast, spring onion and lime.

Ploughman's Terrine

With old spot smoked ham shank, Hafod cheddar and smoked chicken served with pickle, Guinness and pumpkin seed bread, bitter leaf and crackling salad.

Roast Potting Shed Heritage Tomato Soup

With a ricotta, basil and toasted pine nut ravioli, pesto and shaved pecorino.

Sourdough Crumpet with Masons Gin and Tonic Cured Wild Salmon

Lemon gel, cucumber pears, sour cream, fennel and orange.

To Follow

All served with dripping roast potatoes, bubble and squeak, minted summer greens.

Salt Aged Shorthorn Sirloin of Beef

Onion and thyme Yorkshire pudding, horseradish pomme purée, Yorkshire blue and oxtail bon bon, bone marrow and onion gravy.

Pressing Old Spot Pork and Blackpudding

Celeriac Remoularde, wilted spinach, bourginyon sauce, cracking, apple purée.

Roast Fillet of Halibut

Pea purée, podded summer peas, parmentier potatoes, warm tartare sauce, tempura Bridlington lobster.

Truffle and Tunworth Dauphinoise Pie

Sticky red onion marmalade, rocket and Parmesan salad.

To Finish

Knickerbocker Glory

Clotted cream ice cream, strawberry compote, caramelised peaches, whipped chantilly cream, toasted waffle wafer and sprinkles.

Sticky Ale Pudding

With toffee sauce, crunchy brown bread ice cream

Local Blackberries, Caramelised Sourdough, Lemon Verbena Parfait

Vanilla milk gel, blackberry sorbet

Leeds Blue Cheese, Caramilised Estate Apple Tart

Chardonnay vinegar gel, lemon thyme, figs cooked in local honey