



SUNDAY MENU

8th March 2026

Served from 12 Noon

CARROT & CARDAMOM VELOUTÉ (GF)

CURED SALMON FILLET (GF)

Pickled Cucumber, Horseradish Cream, Dill, Sea Purslane

FREE-RANGE CHICKEN, RABBIT & PHEASANT GALANTINE

Pease Pudding Fritter, Wild Garlic Jus

NEW SEASON WILD GARLIC POTATO TERRINE (V) (GF)

Confit Shallots, Wild Garlic Mayo, Parmesan Cheese

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

ROAST PORK BELLY

Alsace Cabbage, Chorizo, Black Pudding

CHALK STREAM TROUT (GF)

Tempura Lobster, Nori Seaweed, Rice Wine Vinegar Butter Sauce

KING OYSTER MUSHROOM WELLINGTON (V)

Courgettes, Peas, Herb Fritters

**ALL MAIN COURSES ARE SERVED WITH
ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES**

GLAZED LEMON TART

Rhubarb Ripple Ice Cream, Poached Yorkshire Rhubarb

VANILLA CRÈME BRÛLÉE

Coconut Sorbet, Pecan Granola

CHOCOLATE GANACHE (GF)

Chocolate Soil, Whipped Milk Chocolate, Blood Orange

A SELECTION OF COURTYARD DAIRY CHEESE

Homemade Apple Chutney & Tomato Crackers

Supplement £6.50

2 Course £34.50 3 Course £39.50

Why not add a Liqueur Coffee? From £7.75