



SUNDAY MENU

Sunday 27th July 2025

Served from 12 Noon

LEEK POTATO & WILD GARLIC VELOUTÉ,
Cheese & Onion Brioche (GFO)

YORKSHIRE BRAISED LAMB DUMPLINGS (GF)
Smoked Aubergine, Charred Gem Lettuce, Yoghurt & Mint

CITRUS CURED SALMON (GF)
Dill Emulsion, Compressed Watermelon, Sea Weed Cracker

GOAT'S CHEESE MOUSSE (V)(GF)
Beetroot Textures, Smoked Hazelnut Rocket

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)
Yorkshire Pudding

RARE BREED PORK FILLET & PORK BELLY (GFO)
House Black Pudding, Chorizo & Crackling

SEARED STONEBASS (GF)
Lobster Ravioli, Herb Nage

ASPARAGUS, SPINACH, GIROLLES & CRISPY POTATO (V)(GF)
Mushroom Tian

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

STICKY TOFFEE PUDDING
Butterscotch Sauce, Vanilla Ice Cream

RASPBERRY & LEMON LAYER CAKE
Elderflower Lemon Curd, Raspberry Sorbet

MILK CHOCOLATE DELICE (GF)
Mascarpone Ganache, Yorkshire Strawberries, Strawberry Sorbet

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