



# SUNDAY LUNCH MENU

Sunday 5<sup>th</sup> May 2024

Served from 12 Noon until 5.30pm

## WHITE ONION & THYME VELOUTÉ (V)(GF)

### VODKA CURED SALMON (GFO)

Confit Tomatoes, Pickled Cucumber, Tomato Jelly, Black Pepper Tuile

### CONFIT ROSEMARY DUCK LEG

Alsace Cabbage, Parsley Crumb, Rosemary Jus

### GARDEN PEA BAVAROIS (V)(GF)

Shallot, Asparagus & Pea Fricassée, Horseradish Cream, Courgette

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## 14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP

Yorkshire Pudding

### RARE BREED PORK FILLET (GF)

Chicken & Sage Mousse, Pig's Cheek Fritter, Apple

### CHALK STREAM TROUT (GF)

Squid, Confit Lemon Potatoes, Dill, Split Herb Nage

### SWEET POTATO GNOCCHI (V)

Gorgonzola, Tahini Yoghurt, Walnut Crumb, Sage & Onion Crisps

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

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### CHOCOLATE & ALE TORTE (GF)

Honeycomb Ice Cream, Honey Tuile

### RASPBERRY & MINT PAVLOVA (GF)

Mint Meringue, Raspberry Consommé, Chantilly Cream

### STRAWBERRY & VANILLA CHEESECAKE

Strawberry Gel, Strawberry Sorbet, Elderflower

### A SELECTION OF COURTYARD DAIRY CHEESE

Homemade Quince Jelly & Crackers

**Supplement £6.50**

**2 Course £29.50 3 Course £34.50**

**Why not add a Liqueur Coffee? From £7.75**