

SUNDAY LUNCH MENU

Served from 12noon – 6pm

Two Courses – 24.50 Three Courses – 29.50

Young Diners Two Courses – 11.00 Three Courses – 14.00

STARTERS

Cream of White Onion Soup with Chive Crème Fraiche
Baked Goats Cheese in Filo Pastry with Bramley Apple and Fig Chutney
Pan-seared Salmon with Garden Pea Risotto and Saffron Dressing
Individual baked Quiche Lorraine with Leeks, Pancetta and Sour Cream

MAINS

~ All Main Courses are served with Roast Potatoes and Seasonal Vegetables ~

Roast Sirloin of Beef, Rosemary Gravy and Yorkshire Pudding
Rump of Lamb, oven-roasted with Garden Herbs and Dauphinoise Potato
Mille Feuille of Butternut Squash, Spinach and Feta with Hazelnuts and Romesco Dressing
Pan-seared Sea Bream with Lilliput Caper and Lemon Beurre Noisette
Chicken Breast with creamed Wild Mushrooms, smoked Pancetta and Thyme Jus

DESSERTS

Traditional Parkin with Spiced Rum Toffee Sauce and Vanilla Bean Ice Cream
Lemon Posset with Vanilla Shortbread Biscuit
Hazelnut Parfait 'Rocher' with Caramel Sauce and Dark Chocolate Hazelnut Truffle
Selection of Artisan Cheeses with Fruit Chutney and Yorkshire Brack

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.