



Sunday Lunch

12-4pm

2 Courses 20 / 3 Courses 25

Bread and snacks

Sourdough, whipped brown butter	4
Seasonal pickles	3.5

Starters

Salad of turnip, apple and cucumber, curried mussel mayonnaise
Chicken liver pate, rhubarb and cider chutney, toasted milk loaf
Vadouvan spiced hispi cabbage, crispy onions, lime pickle
Burrata, sprouting broccoli, blackened spring onion dressing and salted lemon
Cauliflower soup, pickled shallot and lemon oil, focaccia

Main Courses

Roast beef, carrot and swede mash, roast potatoes, buttered greens, Yorkshire pudding
Roasted pork belly, apricot and thyme stuffing, fine beans, roast potatoes, apple sauce
Salmon fillet, sourdough, fennel and citrus, roast mussel cream
Kohlrabi, lightly poached hen's egg, lovage sauce, rye crumb
Roasted cauliflower, butterbean mash, green chilli and salted lemon dressing (n)
Sirloin on the bone, carrot and swede, roast potatoes, buttered greens, Yorkshire pudding
(Designed for 2 to share, please allow 45 minutes) +15 supplement per person

Sides

Truffle and parmesan chips	4
Lincolnshire Poacher leek mornay	6
Watercress and pickled walnut dressing (n)	4.5

Sweets

Creme brulee, shortbread biscuit
Banoffee choux bun, whipped cream
Lime and mint sorbet, brandy snap, coconut cream, Malibu
Yorkshire rhubarb, whipped fromage blanc, tarragon meringue
Parkin, stem ginger ice cream, butterscotch