



SUNDAY MENU

31st May 2026

Served from 12 Noon

LEEK & POTATO VELOUTÉ (GF)

CHORIZO, BLACK PUDDING & GAME GALANTINE (GF)

Liver Pâté, Split Jus Dressing

CURED SALMON

Poached Hen's Egg, Hollandaise Sauce

COMPRESSED WATERMELON (V)(GF)

Feta Cheese, Beetroot Textures

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

YORKSHIRE FREE RANGE CHICKEN BREAST (GF)

Wild Mushroom Mousse, Garden Herb Risotto

SEARED BREAM FILLET

Tiger Prawn & Crab Tortellini, Chive & Shellfish Nage

NEW SEASON ASPARAGUS (V)(GF)

Poached Free Range Duck Egg, Baby Leeks, Crisp Potato, Wild Garlic, Capers & Garden Herb Dressing

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

DARK CHOCOLATE CRÈMEUX (GF)

Salted Hazelnut Ice Cream, Blood Orange, Sesame Seed Tuile

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce

LIME LEAF CRÈME BRÛLÉE (GFO) (V)

Lime Leaf Ice Cream, Chocolate Tuile

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