



# SUNDAY LUNCH MENU

Sunday 21st April 2024

Served from 12 Noon until 5.30pm

## **SWEET POTATO & CHILLI VELOUTÉ (V)(GF)**

### **CONFIT CHICKEN & WILD MUSHROOMS (GF)**

Crispy Chicken Fat Potato, Mushroom Ketchup, Parmesan

### **CHARRED MACKEREL FILLET**

Beetroot & Feta Tortellini, Beetroot Relish

### **BRITISH ASPRAGUS (V)(GF)**

Wild Garlic Mayonnaise, Hazelnuts, Gruyere Cheese

---

## **14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP**

Yorkshire Pudding

### **YORKSHIRE MOOR VENISON HAUNCH**

Venison Rag Pudding, Carrot Purée, Thyme Jus

### **ROAST BABY MONKFISH TAIL (GF)**

Mussel & Caper Beurre Noisette

### **CHARRED COURGETTE & PEA RISOTTO (V)**

Oglesfield Cheese Fritters, Crispy Onions, Truffle Pecorino

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

---

### **MILK CHOCOLATE DELICE (GF)**

Passion Fruit Mousse, Mascarpone Cream, Mango Sorbet

### **BLACKBERRY PAVLOVA (GF)**

Mixed Berry Consommé, Chantilly Cream, Meringue

### **RASPBERRY & VANILLA MILLE FEUILLE**

Vanilla Pastry Cream, Raspberry Sorbet

### **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**