FATHERS DAY
SUNDAY LUNCH
12pm - 7pm

Sourdough breads and whey butter
HOMEMADE SAUSAGE ROLLS

TWICE BAKED LANCASHIRE CHEESE SOUFFLE
red beet relish, cheese fondue
wine flight here

ENGLISH ONION SOUP (PB)
chestnut and miso
wine flight here

HOT BLUE MUSSELS
pomme frit, garlic aioli
wine flight here

POTTED HAM
crispy crackling, mustard and watercress
wine flight here

AGED BLUE GREY BEEF
sirloin, Yorkshire pudding, roasting juices, beef fat potatoes, seasonal garden vegetables
wine flight here

STRIPED SEA BASS
toasted lettuce and spinach, oxalis, sheep's sorrel and lettuce sauce, new potatoes, seasonal garden vegetables
wine flight here

CORNFED CHICKEN
breadcrumbed, parsley and anchovy butter, smoked puree potatoes, seasonal vegetables
wine flight here

BBQ MYTAKI MUSHROOM
fermented rice, puff rice, straw vegetables, seasonal garden vegetables
wine flight here

PASSIONFRUIT SOUFFLE
raspberry ripple ice cream, toasted meringue shards
wine flight here

MOTHERS DAY CHOCOLATE SUNDAE
lashings of vanilla and chocolate, jelly and biscuits
wine flight here

RHUBARB AND BLOOD ORANGE PUDDING
elderflower custard
wine flight here

CHEESE
A selection of British and Irish cheeses from the courtyard dairy

CHEESE
A selection of British and Irish cheeses from the courtyard dairy
(£10 as an extra course)

ECCLES CAKEs

3 Courses - £65
3 course plant-based - £55

As we only use the freshest seasonal ingredients, menus are subject to change. A discretionary 10% service charge will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.