

Sunday Lunch

Aperitif ~ Kir Royale £10.95 | Bellini Fizz £10.95

“Yorkshire Fizz”, Westow Vineyard, Yorkshire Wolds, England Brut or Rose £9.95 125ml/£60.00 bottle

Two Courses £41 | Three Courses £48

Starters

Crispy Loch Duart salmon & herb fish cake, pea & asparagus veloute
Piquepoul Noir Rose, Foncalieu, Languedoc, France £8.95 175ml

Whipped duck liver parfait, toasted brioche, caramelised orange, spiced mango chutney
‘When life gives you Oranges’, Orange Wine, France £7.50 175ml

Warm pork sausage roll ‘wellington’, apple puree
Quercus Pinot Blanco, Primorska, Slovenia £7.45 175ml

Mains

Roast free range loin of pork & crackling, cider apple puree
Paparuda Freteasca Regala (white), Romania £7.95 175ml

Slow roast rump of dry aged Yorkshire beef
Appassimento, Puglia, Italy £8.95 175ml

All roasts served with Yorkshire Pudding, honey roast carrot, cauliflower cheese, greens, roast potatoes & Sunday gravy

Dessert

Lemon curd & raspberry cheese cake pudding
Morande Late Harvest Sauvignon Blanc, Aconcagua, Chile £5.50 75ml

Orange & vanilla crème brulee
Buitenverwachting 1769 Muscat, Constantia, South Africa 75ml £6.95

Cornish Yarg cheese, crackers, fruit chutney (£4 supplement)
Ferreira Port, Portugal £5.95 100ml or Grahams 10 year Tawny Port, Portugal £11.00 100ml

Service not included

Digestif ~ Berta Grappa Di Moscato 40%, Piedmont, Italy (from our travels) £5.00 25ml
Mandarino Liqueur 30%, La Morra, Piedmont, Italy £5.00 35ml
We recommend serving the digestif neat to really appreciate their true flavours



Please inform us of any serious allergies prior to ordering.

Richard is cooking alone in the kitchen but will be working a maximum MPH!. Please be understanding of possible short delays during busy periods
All prices inclusive of 20% VAT

