

Sunday Lunch

Aperitif ~ Kir Royale £8.95

“Yorkshire Fizz”, Westow Vineyard, Yorkshire Wolds, England Brut or Rose £8.95 125ml/£50.00 bottle

Two Courses £35 | Three Courses £45

Starters

Burrata cheese, caramelised blood orange, pomegranate, parmesan crisp & lemon oil

Santa Luz Sauvignon Blanc Gran Reserva, Leyda Valley, Chile £10.95 175ml

Sweetcorn soup, smoked haddock, prawns & warm bread

Feudo Arancio Grillo, Sicily, Italy £7.25 175ml

Warm chunky pork & haggis sausage roll, apple puree

Morande Pionero Chardonnay Reserva, Casablanca, Chile £7.25 175ml

Mains

Roast free range loin of pork & crackling, cider apple puree

Paparuda Freteasca Regala, Romania £7.95 175ml

Slow roast rump of beef

Appassimento, Puglia, Italy £8.95 175ml

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

Dessert

Vanilla crème brulee

Buitenverwachting Muscat, South Africa £6.95 75ml

White chocolate pannacotta, passion fruit, raspberry & white chocolate ice cream

Monsoon Valley Chenin Blanc, Thailand £7.95 75ml

Gorgonzola cheese, chutney & sough dough crackers

Ferreira Port, Portugal £5.95 100ml or Grahams 10 year Tawny Port, Portugal £11.00 100ml

Service not included

Digestif ~ Dartmouth Navy strength gin 57%, Calancombe Est, Devon £6.50

Black Cardamom Botanical Vodka 40%, Cooper King Distillery, Sutton on the Forest, N. Yorkshire £4.50

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