



SUNDAY LUNCH MENU

Served Sunday: 12 noon till 4.00pm

CREAM OF LEEK & POTATO SOUP

SMOKED TROUT

Beetroot Gnocchi, Poached Fennel

GOOSNARGH CHICKEN TERRINE

Pickled Cherry Tomatoes, Serrano Ham, Parmesan Dressing

PEA & MINT MOUSSE

Goats Curd, Quinoa Crisps, Local Land Cress (V)

14 HOUR SLOW COOKED THIRSK BEEF RUMP

Yorkshire Pudding

EAST COAST COD FILLET

Braised Salsify, Mussels, Crab Bisque

VENISON HAUNCH, VENISON PIE

Local Baby Carrot, Red Cabbage & Juniper Jus

BUTTERNUT SQUASH & AUBERGINE RISOTTO

Aubergine Textures & Truffle Pecorino (V)

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

POACHED PEARS

Pear & Apple Strudel Spring Roll, Prune Ice Cream

LEMON POSSET

Caramelised Figs, Honeycomb, Passion Fruit & Mint Macaroon

DARK CHOCOLATE CAKE

Cherries & Aerated White Chocolate

COURT YARD DAIRY CHEESE

Homemade Chutney & Crackers

2 Course £19.50 3 Course £22.50