



SUNDAY LUNCH MENU

Sunday 15 March 2020

Served: 12 noon till 4.00pm

SWEET POTATO, CHILLI & LEMONGRASS VELOUTE (V) (GF)

NORFOLK QUAIL

Chorizo, Spring Onion & Sweetcorn Puree

SEABASS FILLET (GF)

Jerusalem Artichoke & Leeks

CHARRED GEM LETTUCE (V)

Wild Garlic Pesto, Toasted Hazelnuts & Raclette Fritters

14-HOUR SLOW COOKED LOCAL HEREFORD BEEF RUMP

Yorkshire Pudding

YORKSHIRE LAMB SHOULDER

Kale Spätzle & Caper Jus

EAST COAST COD LOIN (GF)

Tiger Prawns & Broad Beans

MUSHROOM GNOCCHI (V)

Herb Blushed Tomatoes, Crispy Onions & Mushroom Ketchup

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

WHITE CHOCOLATE TART

Blackberry, Rhubarb Textures

SALTED CARAMEL & ALMOND CAKE

Banana Ice Cream, Popcorn Tuille

STRAWBERRY CRÈME BRULEE

Viennese Biscuit

COURTYARD DAIRY CHEESE

Homemade Chutney & Crackers

(Supplement £3.00)

2 Course £20.50 3 Course £23.50