



SUNDAY MENU

24th May 2026

Served from 12 Noon

SPICED BUTTERNUT SQUASH VELOUTÉ (GF)

HAM SHANK & CHICKEN TERRINE (GF)

House Piccalilli

TEMPURA CALAMARI

Spiced Potato, Chorizo

CAMEMBERT CHEESE FRITTERS (V)(GF)

Confit & Pickled Beetroots, Beetroot Gel

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

YORKSHIRE FREE RANGE CHICKEN BREAST (GF)

Wild Mushroom Mousse, Garden Herb Risotto

GRILLED WHOLE FLEETWOOD PLAICE (GF)

Tiger Prawn & Caper Beurre Noisette

NEW SEASON ASPARAGUS (V)(GF)

Poached Free Range Duck Egg, Baby Leeks, Crisp Potato, Wild Garlic, Caper & Garden Herb Dressing

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

DARK CHOCOLATE CRÉMEUX (GF)

Salted Hazelnut Ice Cream, Blood Orange, Salted Caramel

RHUBARB & APPLE CRUMBLE

Homemade Vanilla Crème Anglaise

LIME LEAF CRÈME BRÛLÉE (GFO) (V)

Lime Leaf Ice Cream, Chocolate Tuile

A SELECTION OF COURTYARD DAIRY CHEESE

Homemade Apple Chutney & Tomato Crackers

Supplement £6.50

2 Course £34.50 3 Course £39.50

Why not add a Liqueur Coffee? From £7.75