



SAMPLE SUNDAY LUNCH MENU

Served from 12 Noon until 5.30pm

TOMATO & BASIL VELOUTÉ (V)(GF)

HAM HOCK TERRINE

House Piccalilli, Sourdough Croûte

BETROOT CURED SALMON (GF)

Pickled Beetroot, Oyster Mayonnaise, Dill Oil

BUTTERNUT SQUASH & SAGE RISOTTO (V)(GF)

Roast Chestnuts, Parmesan, Sage Crisps

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP

Yorkshire Pudding

GRIMWITH PHEASANT BREAST (GF)

Duck & Pheasant Pastry, Alsace Cabbage

EAST COAST COD FILLET (GF)

Shellfish Thermidor, Seaweed Crisp Potato, Tiger Prawns, Lemon Gel

ROAST PUMPKIN TORTELLINI (V)

Pumpkin Fondant, Spiced Pumpkin Puree, Seed Granola, Oglesfield Cheese Fritters

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

BLACKBERRY & CHERRY CHEESECAKE (GF)

Cherry Sorbet

DARK CHOCOLATE FONDANT

Caramel Foam, Chocolate Tuile

BLACKCURRANT MILLE-FEUILLE

Blackcurrant Sorbet, Vanilla Sable

A SELECTION OF COURTYARD DAIRY CHEESE

Homemade Chutney & Crackers

Supplement £6.50

2 Course £29.50 3 Course £34.50