



SUNDAY LUNCH MENU

Sunday 6th July 2025

Served from 12 Noon

ROAST RED PEPPER & VINE TOMATO VELOUTÉ (V)(GF)

FREE RANGE CHICKEN LIVER PATÉ

Roast Beetroots, Apple Jelly, Beetroot Croute, Pickled Beetroot

SMOKED HADDOCK & SALMON HASH CAKE (GF)

Confit Egg Yolk, Smoked Haddock Foam

POTATO GNOCCHI (V)

Leeds Blue Cheese, Mushroom Ketchup, Crispy Kale, Shiitake Mushrooms

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

FREE RANGE YORKSHIRE CHICKEN BREAST

Chorizo & Thyme Boudin, Broad Beans, Peas

GRILLED LEMON SOLE FILLETS (GF)

Squid, Braised Red Wine Celery, Herb Nage

CONFIT ONION (V)

Braised Leeks, Leek Emulsion, Crispy Onions, Brie

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

BAKED EGG CUSTARD TART

Strawberry Sorbet, Annabel's Yorkshire Strawberries, Elderflower Gel

CHOCOLATE DELICE (GF)

Chocolate Soil, Raspberry Ganache, Raspberry Sorbet

VANILLA PANNA COTTA (GF)

Rhubarb Compôte, Poached Rhubarb, Rhubarb Sorbet

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