

SUNDAY LUNCH MENU

2 - course £40 per person

3 - course £55 per person

12:30 - 2:30 pm

OUR BREAD

Hendo's butter

To Start...

POACHED NORTH SEA COD

beer batter scraps, crushed peas, "tartare sauce"

SALT BAKED SWEDE

apple caramel, hazelnut & smoked butter sauce

72 HOUR PACKINGTON PORK BELLY

turnip puree, apricot stuffing & crackling

To Follow...

ROAST ANGUS BEEF SIRLOIN

confit carrot, Yorkshire pudding, cauliflower cheese

CORNISH SEA BASS

"fish pie", crispy quail egg, fennel puree & vermouth sauce

SAGE & POTATO DUMPLINGS

celeriac, pickled walnut, dandelion & Cropwell Bishop Stilton sauce

Riverside Cheeseboard...

before or after, the choice is yours

(£20 supplement per board)

Tunworth, Black Cow Cheddar, Peakland Blue & Ragstone
homemade crackers & our chutney

To Finish...

STEM GINGER CHEESECAKE

Yorkshire rhubarb & ginger bread ice cream

WHITE CHOCOLATE MOUSSE

pineapple, passionfruit & mango

SHEFFIELD HONEY CAKE

milk ice cream & kalamansi curd

*PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES*

*PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK*