

SUNDAY LUNCH MENU

OUR BREAD

Henderson Relish butter

TO START

ENGLISH ASPARAGUS

sheep yoghurt labna, garden herbs & crispy chicken skin

CHALKSTREAM TROUT

dill oil, pickled cucumber, horseradish & crème fraiche dressing

PEA VELOUTE

slow poached Arlington White egg, sourdough & rapeseed oil

TO FOLLOW

SLOW ROAST WORTLEY WAGYU BEEF

Yorkshire pudding, horseradish sauce & beef fat carrot

ISLE OF GIGHA HALIBUT

Spring vegetables, pomme puree & Gusbourne sauce

MARINATED AUBERGINE

**tomato essence, basil puree, roasted courgettes,
salsa verde & Jersey Royals**

OPTIONAL CHEESE BOARD -£16pp

TO FINISH

PISTACHIO CAKE

apricot compote, crème fraiche ice cream & olive oil

BULLION CHOCOLATE FONDANT

banana & yuzu sorbet, miso caramel

BAKED VANILLA CHEESECAKE

English Strawberry, meadowsweet shortbread & hibiscus sorbet

2-courses - £34

3-courses - £42