

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...

BUTTERNUT SQUASH
miso hollandaise, black garlic glaze
& puffed pumpkin seeds

"HOT POCKET"
smoked ham hock, Black Cow cheddar mousse,
tomato chutney, Iberico ham

LOCH DUART SALMON
Blood orange, Szechuan pepper, Hon Dashi,
kaffir lime

To Follow...

ROAST ANGUS BEEF SIRLOIN
confit carrot, Yorkshire pudding,
cauliflower cheese

NORTH SEA COD
brassicas, Hasselback potatoes, nasturtium
& wasabi sauce

AMALFI LEMON & RICOTTA DUMPLINGS
braised fennel, broad beans, burnt lemon,
sorrel beurre blanc

Riverside Cheeseboard... before or after, the choice is yours

(£20 supplement per board)

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

To Finish...

RHUBARB POSSET
poached Yorkshire rhubarb, ruby chocolate aero
& ginger bread ice cream

BULLION CHOCOLATE
banana Ice cream, chocolate crumb

WARM APPLE CAKE
salted toffee ice cream, compressed apple
& whiskey caramel

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

