



Sunday Lunch

(sample menu)

Homeade bread and butter

Starters

Chicken liver parfit, madeira jelly, apple, raisin, toasted brioche
Home smoked salmon, oyster mayonnaise, cucumber, seaweed, lime
Beetroot, goats curd, hazelnut and aged balsamic salad (V)
BBQ beef ravioli, onion Lyonnaise, parsley, beef consommé

Main Courses

All roasts served with Yorkshire pudding, roast potatoes and cauliflower cheese
Roast Derbyshire beef sirloin, glazed carrot, Roscoff onion, and house gravy
Roasted local pork belly, stuffing, parsnip, Hispi cabbage, with apple sauce
Cod, brandade croquettes, kale, broccoli, salsify, beurre rouge
Jerusalem artichoke and truffle pearl barley risotto,
king oyster mushrooms, poached St ewes' egg

Desserts

Prune and Armagnac Bakewell tart, clotted cream ice cream
Chocolate rum and raisin parfait, pear, ginger, chocolate and rum sauce
Apple and hazelnut crumble, calvados and cinnamon custard, vanilla ice cream
A selection of 3 cheeses, crackers, malt loaf, homemade chutney (£8 supplement)
Coffee and homemade petit fours £6 per person

£55 for 3 courses

An optional service of 12.5% will be added to your bill.

This goes directly to our hardworking team who work hard to make your experience truly unforgettable.

****If you have an allergy or intolerance****

Please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians (VE) dishes are suitable for vegans (VEa) dishes that can be adapted to be suitable for vegans (GF) relates to food that has no gluten-containing ingredients (GFa) are dishes that can be adapted to suit a gluten-free diet