



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

****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