

Sunday lunch

2 Courses £26.00 / 3 Courses £32.00

Starters

Spiced carrot velouté, blue cheese tortellini, creme fraiche.

Braised ham hock terrine, whole grain mustard, dressed frisée lettuce, chicken crisp, apple gel.

Aged Comte twice baked cheese soufflé.

Red snapper, cauliflower, salsify, champagne & "caviar".

Venison, hazelnut, Jerusalem artichoke, Szechuan peppercorn, bone marrow, mustard frills.

Mains

Roasted fillet of beef chateaubriand, beef fat potatoes, honey roasted carrot, buttered kale, red cabbage, stuffed Yorkshire pudding, gravy. (£7 supplement)

Dry aged chicken, beef fat potatoes, honey roasted carrot, buttered kale, red cabbage, Yorkshire pudding, gravy.

Roasted rump of lamb, beef fat potatoes, honey roasted carrot, buttered kale, red cabbage, Yorkshire pudding, gravy.

Butter roasted coley, curly kale, smoked haddock chowder, Parisienne potato.

Celeriac and Manchego pithivier, fennel gravy, honey parsnip, curly kale, red cabbage.

Jerusalem artichoke risotto, crispy salsify.

Butter roasted brill, confit potato, Wye Valley asparagus, spinach, wild garlic, sauce Bonne Femme. (£6 supplement)

Sides (supplement £5 each)

Buttery mash potato - Baron Bigod cauliflower cheese -

Local selection of green vegetables

Desserts

Buttermilk pudding, rhubarb & toasted oats.

Panella treacle tart and crème fraiche.

Leeds Blue, Kirkham Lancashire, celery, apple jelly & rye crackers.