

# 450

## above

### Sunday Lunch

2 courses for £17

3 courses for £20

### Starters

Yorkshire Pudding

With onion gravy (V)

Roasted and smoked plum tomato soup  
with home baked bread and whipped butter (V) 6.50

Beef cheek croquets  
with sweet mustard sauce and fried horseradish 8.00

Mackerel and salt roast beetroot pâté  
with parmesan crisp and grapefruit salsa (GF) 7.50

Barbecue tofu ceasar salad  
with whole meal croutons, parmesan tuile and kombu (VE\*) 7.50

### Mains

Roast Yorkshire beef, pork shoulder or turkey  
Served with traditional vegetables, potatoes, Yorkshire pudding and gravy

Fillet of seabass with wasabi crumble  
with peas, pancetta and braised winter cabbage 18.50

Duck leg two ways  
confit and fried, sprout mash, red wine barley and a pan sauce 18.50

Gnocchi with sumac  
with chives & goat's cheese béchamel, roasted sweet red onions and toasted sunflower seeds (VE\*) 16.00

*For all allergens and intolerances please see a  
member of staff*



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### Desserts

#### Eggnog tart

with fig compote (V) 6.50

#### Sticky toffee steamed pudding

with salted caramel ice cream (V) 6.50

#### Black forest Eton mess

with cherry ripple crème cotta (V) 6.50

#### Rum and raisin chocolate delice

with cinnamon sponge and candied orange 6.50

#### Cheese board

served with chutney, biscuits, celery and apple 9.00

Please see staff for today's cheese selection

(to include in 3 for £28: supplement 4.00)

#### Truffles

handmade petit fours chocolate truffles 2.95

or

add your choice of tea or coffee 4.50

V = Vegetarian GF = Gluten free VE = Vegan

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