



Sunday Lunch

12-4.30pm

2 Courses 25 / 3 Courses 29

Cocktail

Fizzy Blonde 8.5

White vermouth, prosecco, lemon, olive

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 3.5

Beer battered salt pickles, Cheddar mayo 4

Starters

Cured salmon, pomelo, spring onion, rapeseed, ginger dressing

Smoked ham and chicken terrine, butterhead lettuce, brioche, salsa verde

Caramelised celeriac soup, pikelet, smoked apple butter

Swede and mushroom cake, Lord of the Hundreds, garlic confit egg yolk, pickled mushroom

Chicken liver pate, beetroot and orange chutney, toasted rye

Main Courses

Roast beef, carrot and swede mash, roast potatoes, buttered greens, Yorkshire pudding

Roasted pork belly, apricot and thyme stuffing, fine beans, roast potatoes, apple sauce

Pan roasted chicken breast, cauliflower cheese, curly kale, roast potatoes

Charred whole mackerel, apple & honey glaze, fennel salad, seaweed mayo

Pappardelle, hen of the woods, cavolo nero, walnut, Lord of the Hundreds with lemon butter sauce (n)

Charred purple sprouting broccoli, butterbean mash, almond and shallot dressing (n)

Sides

Hand cut truffle and parmesan chips 4

Honey and butter roasted carrots 3.5

Cauliflower cheese 4

Extra gravy 1.5

Desserts

Blood orange and hazelnut trifle (n)

Yorkshire rhubarb and apple crumble, vanilla custard

Orange upside down cake, salted caramel, Chantilly cream

Steamed honey sponge, apple butterscotch sauce, yoghurt sorbet

Mrs Kirkham's Lancashire, oatcakes, rye crackers, Armagnac prunes +2

Sweets

Peppermint toffee, burnt butter and hazelnut white chocolate, clotted cream fudge 5 (n)