



SUNDAY MENU

2 courses £35

3 courses £40

APERITIFS

Bloody Mary - Masons Espresso Vodka, Tomato Juice, Celery Salt, Henderson's Yorkshire Relish, Tabasco £8

NIBBLES

House Rosemary Focaccia, Homemade Butters £8

Crispy Green Olive and Cured Sausage Balls £7

STARTERS

Soup of the Day, Warm Bread, Butter

Crispy Slow Cooked Beef Cheek, Cheddar Rarebit, Pickled Onion Emulsion, Chives

Trout Pastrami, Gherkin, Dill, Cucumber, Frenchies Mayo

Duck Leg Croquette, Mashed Squash, Peanut Butter Soup

MAINS

Roasted Dry Aged Sirloin of Beef, Roast Potatoes, Yorkshire pudding, Vegetables, Gravy

Nut, Date and Sage Roast, Roast Potatoes, Yorkshire pudding, Vegetables, Gravy

Venison Haunch, Faggot, Pressed Potato, Celeriac, Beetroot

Trout, Dill Potatoes, Tenderstem Broccoli, Mussels, Ver Jus Sauce

Truffle Gnocchi, Wild Mushrooms, Roscoff Onion, Lincolnshire Poacher

DESSERTS

Parsnip Parfait, Gingerbread, Whisky

Lemon Tart, Meringue, Sorrel Sorbet

Chocolate Brownie, Chocolate Sauce, Chocolate Sorbet

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.

An optional service charge of 10% is added to all our bills.