

SUNDAY LUNCH

2 COURSES £29.50 3 COURSES £37.50

TO START

HOMEMADE SOUP OF THE DAY (V)

sourdough bread

KING PRAWN SALAD

crispy leaves, cucumber, sun-blushed tomatoes, sweet chilli marie rose sauce

CONFIT DUCK & PARTRIDGE LEG TERRINE

Pickled vegetables, shallot purée, crispy skin & toasted brioche

SALT-BAKED CELERIAC CARPACCIO

mushroom, beetroot ketchup & hazelnut dressing

FISHCAKE

langoustine mayonnaise, kohlrabi & watercress

TO CONTINUE

ST GEORGE SIRLOIN OF BEEF (SERVED PINK)

duck fat roasted potatoes, honey glazed vegetables, seasonal greens, creamed potatoes, cauliflower cheese, Yorkshire pudding and red wine jus

BRAISED SHOULDER OF LAMB

duck fat roasted potatoes, honey glazed vegetables, seasonal greens, creamed potatoes, cauliflower cheese, Yorkshire pudding and red wine jus

CRISPY PORK BELLY & PIG CHEEK

duck fat roasted potatoes, honey glazed vegetables, seasonal greens, creamed potatoes, cauliflower cheese, Yorkshire pudding and red wine jus

HODGSON FISH CATCH OF THE DAY

crushed potatoes, seaweed, watercress & squid ink beurre blanc

FARFALLE PASTA (V)

leek & sun-dried tomato fondue, mushroom, garlic velouté & thyme butter

TO FINISH

WALWICK STICKY TOFFEE PUDDING

miso butterscotch sauce & vanilla ice cream

CRUMBLE

homemade custard

POACHED YORKSHIRE RHUBARB

whipped vanilla anglaise, crispy oat

AERATED BEAUFORT CHEESE

quince, madagascan pepper & homemade sourdough crackers

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.