

Sunday Lunch

£45 Per Person Children's portions £27.50

Breads & Snacks

East coast crab, estate Bramley apple, sea vegetables, English caviar

Wild mushroom "risotto", Madeira jelly, pickled mushrooms, pumpkin seeds

Venison ragu, kohlrabi, Yorkshire pecorino, walled garden herb pesto

***** Optional Fish Course £16.00 Supplement

Hand dived Orkney scallop, parsnips, hazelnuts, maple, minus8 vinegar

Roast Waterford farm beef sirloin, Yorkshire pudding, sticky braised beef, red wine jus

Served with roast and creamed potato, glazed carrots, cauliflower cheese, estate brassica

Hake, artichokes, salsify, wild mushrooms, chive, butter sauce

Roasted maple glazed celeriac, quinoa, brassicas, BBQ apple puree

Caramelised "apple tart", blackberry curd, rosemary ice cream

Praline mousse, dark chocolate, banana, sea salted caramel, milk ice cream

Selection of 3 cheeses from the courtyard dairy Also available as an extra course – for one £14 to share £19.50

Some menu items may contain nuts and other allergens. As a result traces of these could be found in other products served here. If you require any more information regarding the ingredients in any of our dishes please do not hesitate to ask.