# SUNDAY SET LUNCH

Two Courses 48 Three Courses 56

Pevensey blue and ham hock tortellini, kuri squash and pickled walnut

Cornish mackerel, cured and grilled, salt baked white beetroot, buttermilk, dill

Pablo beetroot, duck liver parfait, elderberry and red leaves

\* \* \*

Cornish plaice with rondo fennel, pink fir, spinach and roe sauce

Lakeland pork belly with black pudding and gooseberry, hispi cabbage and beetroot

Slow cooked shoulder of Herdwick lamb, Roscoff onions Yorkshire pudding and gravy

Roast 60 day aged Belted Galloway sirloin, watercress and horseradish, Yorkshire pudding and gravy

\* \*

Scarisbrick blackberries, valrhona chocolate, malt and oxalis

Victoria plum with almond and woodruff mousse

Our selection of British and Irish farmhouse cheese, poppy seed crackers and bara brith, onion and port chutney

## SUNDAY A LA CARTE

#### **STARTERS**

Cornish mackerel, cured and grilled, salt baked white beetroot, buttermilk, dill 17

East coast lobster and chicken wing with sweetcorn and chorizo sauce 23

Gaisgill Row Farm Blue Grey beef tartare, kohlrabi and nasturtium 18

#### MAIN COURSES

Roast Cornish monkfish and hen of the woods with cauliflower, grains and mussel sauce 38

Saint Sever guinea hen breast and leg, potato, onion, stuffed leek and chanterelles 36

Roast Aynhoe Park fallow deer with damson and beetroot, pear and celeriac 38

### **DESSERTS**

Autumn bliss raspberry tart, meadowsweet, sweet cheese ice cream 12

Prune and amaretto soufflé with almond ice cream 12

Our selection of British and Irish farmhouse cheese, poppy seed crackers and bara brith, onion and port chutney

Three 15 | Five 20 | Seven 23