

## Summer Sunday Lunch Menu

## To Start

Heritage Tomato salad (v) – smoked burrata, wild garlic oil, basil pesto, quinoa crisp

Grilled Asparagus (v) – quail egg, truffle hollandaise, pickled shimeji, black olive powder, croute, black garlic

Pressed Smoked Ham hock Terrine - piccalilli veg, mustard, black garlic puree

Blow torched Mackerel – heritage tomato, mooli, apple, caviar, basil, dill oil

## Main course

All roasts are served with Yorkshire Pudding, Roast Potatoes, Roast Root Vegetables and Cauliflower Baked

Roasted Sirloin of Beef

Grilled Dingley Dell Pork Cutlet

Herbed Roast Free Range Chicken

Pan roasted Seabass, Tender stem Broccoli, Kale, Lyonnaise Potato, caper beurre blanc Roasted Vegetable Pithivier, Beluga Lentils, Kale & Harissa Dressing

## To finish

Lemon and Lovage Tart – lovage sorbet, sable crumble, Italian meringue

Chocolate Fondant - salted caramel sauce, gochujang and chocolate, honeycomb ice cream

Sticky toffee Pudding - vanilla ice cream, caramel sauce

Farmhouse Selection of Cheese - celery, grapes, chutney, artisan crackers

£39.50 two-course

£46.50 three-course

