



SUNDAY

2 courses £35

3 courses £40

APERTIFS

Bloody Mary £8.00

Masons Yorkshire Vodka, Tomato Juice,
Celery Salt, Henderson's Yorkshire Relish, Tabasco

Rhubarbra-Windsor £9.5

Local Speight's rhubarb gin,
Apple, Lemon

NIBBLE

Sourdough Boule, Homemade Butters £7

Nduja scotch egg, pickled onion mayonnaise £8

STARTERS

Cauliflower Soup with Sourdough

Chicken Liver Parfait, Pedro Ximenez, Hazelnut, Brioche

Smoked Cod, Bacon & Brie Fishcake, Pea & Wild Garlic Sauce

Crispy Pig Head, Chive Emulsion, Old Cotswold Legbar Egg, Chives

Asparagus, Morels, 64°C Egg, Sherry Vinegar Gel, Cheddar Espuma

MAINS

Blade of Beef, Dauphinoise, Asparagus, Crispy Onion, Chive

Fish of the day, Jersey Royals, Mussels, Broccoli, Smoked Butter Sauce

Pie of the day, Creamed Cabbage, Chips

Hen of the Woods Mushroom 'Mac & Cheese', Crispy Onion, Black Truffle

Estrella Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce

ROASTS

Roast Waterford Farm Beef

Mustard glazed Gammon

Chicken Breast

Nut and Date Roast (V)

Special - Chateaubriand (£10pp surcharge)

Served With

Roast Potatoes, Creamy Mash, Yorkshire Pudding, Seasonal Vegetables & Gravy

DESSERTS

Yuzu Posset, White Chocolate Crumb, Raspberry Sorbet

Sticky Toffee Pudding, Toffee Sauce, Treacle Ice Cream

Blood Orange Cheesecake, Blood Orange Sorbet

Chocolate Brownie, Vanilla Ice Cream

Three Cheeses, Homemade Chutney, Membrillo, Truffle Honey, Crackers, Grapes

£5 supplement for cheese