

**Sunday Lunch**

1 Course £15.00 | 2 Course £20.00 | 3 Course £25.00

Available 12pm-3pm

**Today's Sausage Rolls**

Chilli | Spring Onion | Lime Mayonnaise

**Lindisfarne Oysters**

Tabasco | Lemon | Shallot Dressing  
£2.50 each

**Starters**

Jersey Royal & Watercress Soup  
Crème Fraîche

Yorkshire Fettle Cheese  
Cucumber & Yuzu Sorbet | Heritage Tomato & Olive Salsa | Almond

Orange & Dill Cured Salmon  
Pea & Radish Salad | Sorrell Crème Fraîche

Braised Pig Cheek  
Charentais Melon | Chilli | Pancetta | Peanut Crumb

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**Mains**

**Served with Beef-dripping Roast Potatoes & Seasonal Vegetables for the Table**

Roast Leg of Yorkshire Lamb  
Cucumber & Onion Pickle | Yorkshire Pudding | Red Wine & Rosemary Gravy

9<sup>hr</sup> Roast Topside of Dexter Beef (served medium rare)  
Yorkshire Pudding | Confit Shallot | Cask Ale Gravy

Gloucester Old Spot Pork Belly  
Black Pudding Force meat | Rhubarb & Ginger Chutney | Cider Gravy

Fillet of North Sea Bream  
Borlotti Bean & Broad Bean Cassoulet | Chorizo | Lobster Bisque Foam

Beetroot Risotto  
Blue Cheese Bon Bon | Spring Onion

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**Extras**

Beef-dripping Chips | Roast Garlic Mash | Jersey Royal Potatoes  
Nutmeg-buttered Spinach | Lincolnshire Poacher Creamed Mushrooms | Baby Leaf Salad | Onion Rings  
£3.50 each

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**Puddings**

Treacle Tart  
Orange Ice Cream | Ginger Crumb

Buttermilk Panna Cotta  
Raspberry | Amaretto Poached Peach

Lemon Sorbet | Raspberries

Miniature Yorkshire Puddings  
Crème Pâtisserie | Strawberry Jam | Pistachio Ice Cream

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**British Cheese**

Two Cheeses from the Trolley  
Fruit Cake | Celery | Grapes | Chutney | Crackers