

Sunday set Menu

Amuse bouche

Starters

Sweet potato and pearl barley risotto, roasted hazelnuts, pickled pumpkin

or

Confit Loch Duart salmon, duck dripping crumpet, hollandaise, dehydrated fish skin

or

Buckmoorend farm Belly of Pork, sun ripened pineapple, mead jus

or

Hereford beef steamed suet pudding, cep broth

or

Cornish mackerel and buttermilk pate, apple jelly, horseradish cream, seeded soda bread

Mains

Roast dry aged Hereford fillet beef, red wine gravy,

beef dripping roast potatoes, vegetables, Yorkshire pudding

or

Cornish Cod, Arbroth smokie sauce, chive oil, savora mash, heritage confit egg yolk

or

Guinea fowl breast, celeriac puree, pommes anna, butchers sauce

or

Market fish pie, St Austell's mussels, Arbroath smokie butter sauce, shortcrust pastry

or

Bubble and Squeak, Wyfe of Bath and hazelnut croquette, trio of cabbage, onion crisp

Desserts

Buttermilk panna cotta, forced Yorkshire rhubarb sorbet, meringue shards

or

Sticky date pudding, rum and raisin ice cream, Pedro Ximenez caramel

or

Copper Marans egg custard tart, warm forced Yorkshire rhubarb compote

or

Our chefs ice cream and sorbet selection

or

British artisan cheeses (£4 extra), sourdough, water biscuit

Two course 32.50 or three course £34.50

Our dishes are made in the premises and made to order

Please make us aware of any allergies and ask for further details of dishes that contain allergens