

SUNDAY SET LUNCH

Two Courses 48

Three Courses 56

Roasted Jerusalem artichoke soup,
pear, truffle, hazelnut pesto

Cured sea bream with oyster,
yoghurt, cucumber and quinoa

Pressed chicken and ham hock,
pickled mushroom and onion salad

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Butter poached cod with sea greens,
caper and jacket potato sauce

Saddleback pork belly, Royal Oak carrots, black pudding, granny smith apple

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

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Garden rhubarb, ginger cream,
caramelized oats, rhubarb doughnut

Tarleton strawberries, buttermilk custard, verbena curd and sponge

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers
(£4 supplement)

Please be aware that our game dishes may contain shot. All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to the final bill. An optional donation of £1 will be added to the bill towards Sandy Park Café, our nominated charity.

SUNDAY A LA CARTE

STARTERS

Cured Isle of Mull scallop,
buttermilk, carrot, seabuckthorn 22

Cornish lobster and chicken wing,
white asparagus and chorizo sauce 23

Gaisgill Row Farm blue grey beef tartare,
with fresh horseradish, shallot, watercress and treacle crisp 16

MAIN COURSES

Shetland wild turbot with sweetbell turnip,
spinach and shore crab sauce 35

Saint-Sever guinea hen with hen of the woods,
ramson pesto and smoked potato sauce 37

Herdwick lamb rump with braised neck,
crispy potato, whey onion and ewe's curd 35

DESSERTS

Chamomile mousse with our honey,
milk ice cream and mead 12

Prune and amaretto soufflé with
almond ice cream 12

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers 16

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