Sunday Lunch Menu

Pea & mint velouté, sourdough, cultured butter

Isle of Wight cured tomato, nasturtium pesto, pickled shallots, rye {VE}

Wye Valley asparagus, crispy pheasant’s egg, Jack by the hedge {V}

Salt baked beetroot, Ragstone goats’ cheese, pickled walnut {V}

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Fell bread Herefordshire rump of beef, cauliflower cheese, braised carrots, kale, tenderstem, beef dripping potatoes, Yorkshire pudding, gravy (£1.75 Supplement)

Cornfed chicken supreme, pickled butternut squash, lentil dahl, wet garlic

Shoulder of lune valley lamb, broad beans, peas, cauliflower cheese, roast potatoes, Yorkshire pudding, gravy

Custard tart, broad beans, spinach, jersey royal potatoes, Tunworth cream {V}

Chalk stream trout, artichoke, lemon verbena, pine nuts, cannellini beans

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Homemade sticky toffee pudding, vanilla ice cream

Coconut tapioca pudding, passionfruit, mango sorbet {VE}1

Lemon parfait, meringue, pie crust, raspberries

Poached rhubarb, Yorkshire parkin, baked custard

2 Course £21.00

3 Course £26.00