

Seasonal Sunday Lunch Menu

Dishes To Begin Or Second Starter

CORNFED CHICKEN LIVER SLICE
Orchard Apple Compote, Prune, Toasted Brioche
£7.00

HERITAGE TOMATO SALAD
Lancashire Cheese "Mozzarella", Lovage
£7.00

YOUNG WHITE LEEK SOUP
Confit Potato, Skins
£7.00

MOULES MARINIERE
Curry, Bacon, Potato Chips
£7.00

Seasonal Special

OX
Aged Sour Cream, Cucumber Pickle, Dill
£16.50

Main Course

BUTTER ROASTED YORKSHIRE CHICKEN
Smoked Crème Fraiche, Bacon, Garden Pods
£18.00

NORTH SEA HAKE
Jersey Royal "Chowder", Chervil
£18.00

NEW SEASON'S LAMB
"Lemon", Spinach, Alliums, Herb Gremolata
£18.00

CHARGRILLED WYE VALLEY ASPARAGUS
Parmesan Butter, Cracked Wheat, Garden Herbs
£18.00

SALT AGED WATERFRORD FARM SIRLOIN
Sticky Rib Yorkshire Pudding, "Traditional Bits"
£28.00

Seasonal Specials

LAKE DISTRICT AGED BEEF FILLET
Marrowbone Mushroom, Gratin, Peppercorn Sauce
£52.00

DOVER SOLE FILLET
Clam Butter, Cucumber, Samphire
£42.00

Seasonal Lunch Dessert Menu

Dessert

'BANANAS & CUSTARD'
Chocolate, Shards
£6.50

MOSS HOUSE FARM RHUBARB
Burnt Meringue, Blood Orange, Thyme
£6.50

WARM APRICOT FRANGIPANE TART
Clotted Cream Ice Cream
£6.50

TWO CHEESES
A Selection served from the Northcote
Cheese Trolley with Peter's Yard Crackers
£6.50

Seasonal Special

"MILLE FEUILLE"
Amalfi Lemon, Poppy
£16.50

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee
or a selection of Teas served with an Eccles Cake **£4.50**