

# Seasonal Sunday Lunch Menu

## Dishes To Begin Or Second Starter

### IBERICO PORK MILANESE

Garden Sorrel, Parsley & Lemon  
£7.00

### ROASTED GARDEN BEETS

Smoked Eel, Horseradish, Pine Nuts, Basil  
£7.00

### HOUSE SMOKED SALMON

"Traditional Bits", Caper, Warm Crumpet  
£7.00

### CROWDIE COWS CURD RAVIOLI

White Onion & Thyme  
£7.00

## A la Carte Specials ( Priced as taken)

### NATIVE LOBSTER RAVIOLI

Isle of Wight Tomato, Shellfish Foam, Oscietra Caviar  
£24.50

## Main Course

### SIRLOIN OF BEEF, SALT AGED, WATERFORD FARM

Sticky Rib Yorkshire Pudding, "Traditional Bits"  
£30.00

### NORTH SEA HAKE

Tomato "Refogado", Chilli Mayonnaise, Basil  
£18.00

### ROASTED VENISON HAUNCH

Moroccan Spiced Cauliflower, Couscous, Buttermilk, Cardamom  
£18.00

### NEW SEASONS LAMB CUTLET

"Shepherd's Pie", Pickled Cabbage, Carrot  
£18.00

### CRISPY COURGETTE FLOWER

Roasted & Pickled Girolles, Chervil  
£18.00

## A la Carte Specials (priced as taken)

### YORKSHIRE DALES GROUSE

Turnip, Smoked Bacon, Parsley Shoots  
£39.00

### WILD TURBOT,"BEER BATTER"

Warm Tartare Sauce, Cracked Egg, Dill  
£34.00

## Desserts

### ORCHARD GARDEN PLUM COBBLER

Horlicks Spiced Ice Cream  
£6.50

### VALRHONA TRIPLE CHOCOLATE SLICE

Salted Sheep's Milk Ice Cream  
£6.50

### BLACKBERRY & LEMON "TART"

Lemon Verbena, Burnt Meringue  
£6.50

### TWO CHEESES

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

## A la Carte Specials ( Priced as taken)

### ENGLISH STRAWBERRIES

Meringue, Szechaun Pepper  
£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