

SUNDAY ROAST

SERVED SUNDAY 12PM - 7:45PM

2 COURSES - 25 | 3 COURSES - 32

THROUGHOUT OUR SEASONAL MENU, YOU WILL FIND DISHES WHICH CELEBRATE INGREDIENTS OF LOCAL PROVENANCE, ENSURING YOU ENJOY TASTES UNIQUE TO OUR COUNTY. OUR MISSION IS TO HIGHLIGHT LOCAL PRODUCE THAT WE HAVE SOURCED FROM LOCAL PROVIDERS, SOME OF WHICH ARE ON OUR DOORSTEP, INCLUDING LANESHAU BRIDGE REARED LAMB AND BEEF.

STARTERS

LOBSTER RAVIOLO - 13
FENNEL AND LOBSTER BISQUE
SURCHARGE + 4

WILD MUSHROOM SOUP - 9
TOASTED HAZELNUTS, TARRAGON & WATERCRESS
OIL, BEER SOURDOUGH, MARMITE BUTTER

CRISPY BELLY PORK - 10
BURNT APPLE PURÉE, BLACK PUDDING, MUSTARD
JUS

WHIPPED CHICKEN LIVER PARFAIT - 9
PICKLED WALNUT GEL, CHICORY, TOASTED BEER
SOURDOUGH

WHIPPED GOATS CHEESE - 9
GLAZED FIG, PICKLED BEETROOT, TOASTED PINE
NUTS

HAND DIVED ORKNEY KING SCALLOP - 13
WILD MUSHROOMS, BURNT LEEK, CRISPY CHICKEN
SKIN, CHICKEN & LANGOUSTINE SAUCE
SURCHARGE + 4

LANESHAU BRIDGE REARED ROASTS

SERVED WITH:

ROAST POTATOES | MASHED POTATOES | PARSNIPS | BRAISED RED CABBAGE | CARROT AND
SWEDE PURÉE | CAULIFLOWER CHEESE | SEASONAL GREENS | PROPER GRAVY AND A
YORKSHIRE PUDDING.

BRAISED LAMB HENRY - 23
SURCHARGE + 3

SIRLOIN OF BEEF & STICKY BEEF BLADE - 25
SURCHARGE + 5

PORK LOIN STUFFED WITH SAGE & ONION - 18

PRIME RUMP OF BEEF - 20

NUTLESS ROAST (PUMPKIN, SUNFLOWER SEED AND MUSHROOM) - 18

EXTRAS

SIX PIGS IN BLANKETS - 7 | CAULIFLOWER CHEESE - 5 | ROAST POTATOES - 4 |
MASH - 4 | YORKSHIRE PUDDING - 1

DESSERTS

CHOCOLATE & CHERRY TART - 8
ALMOND ICE CREAM

BLACKBERRY & APPLE CRUMBLE TART - 9
CINNAMON ICE CREAM, PROPER CUSTARD

JAM ROLY POLY - 8
STEAMED SUET ROLL, RASPBERRY JAM, PROPER
CUSTARD

ASSIETTE OF DESSERTS - 11
BLACKBERRY & APPLE CRUMBLE TART, CUSTARD,
STICKY GINGER PUDDING, ROAST BANANA ICE
CREAM, DARK CHOCOLATE CRÈME BRÛLÉE,
ORANGE SHORTBREAD
SURCHARGE + 2

STICKY GINGER PUDDING - 8
ROAST BANANA ICE CREAM