

Early Spring Sunday Menu



To Start

Broth... of Texel Spring Lamb... Grilled Calçots, Hedgerow Jack-by-the-Hedge, Pickled Turnips with a Spiced Lamb Kebab, 2025 Preserved Garden Cabbage, Mint Yoghurt £14

Wine suggestion: Dalamara Naoussa, Naoussa, Greece, 2022 £16.40/125ml, £23/175ml or £32.80/250ml

Scallop... Roasted Hand-dived Isle of Mull King Scallop, Poached Rhubarb and Pickled Ginger with Sesame Prawn Toast, Three Corner Leek Broth £28

Wine suggestion: Pinot Gris, Artelium, W. Sussex, England, 2023 £12/125ml, £16.80/175ml or £24/250ml

Raviolo... of 'Coronation' Norfolk Black Chicken... Indian-spiced Confit Chicken with Plumped Jumbo Raisins and Mango Preserve, Fennel and Toasted Almond, Roasted Chicken Whip £18

Wine suggestion: Pinot Noir, Payten & Jones, Yarra Valley, Australia, 2023 £12.30/125ml, £17.30/175ml or £24.60/250ml

'BPF'... Grilled Black Pudding and Pan-fried Foie Gras with Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £20

Wine suggestion: Moulin Touchais 1985, Coteaux Du Layon £20.60/100ml

Vignarola... New Season Asparagus, Peas, Broad Beans and Radish with Truffle Artichoke Cream, Bergamot and Woodland Mushroom Tea £17

Wine suggestion: Mâcon-Soultre-Pouilly, Burgundy, France £10.30/125ml, £14.40/175ml or £20.60/250ml

Mains

Venison, 4 Ways... Harome Shot Fallow Deer cooked over charcoal with Liquorice-braised Beetroot, Haggis and Twiglets; Slow-braised Venison Haunch, Laminated Brioche: Venison Tartare with Cured Yolk; Bone Broth, Roots and Grains £42

Wine suggestion: Cariñena, Vinos Masintín, Chile, 2021 £12.50/125ml, £17.50/175ml or £25/250ml

Monkfish... Allium-rubbed with Pertuis White Asparagus, Nutmeg-buttered Spinach, Lovage Emulsion, Queen Scallop, Mussel, Clam and Caviar Ragoût £40

Wine suggestion: PP Semillon, Pizzato, Brazil, 2021 £14.80/125ml, £20.80/175ml or £29.60/250ml

Sunday Roasts *all served with Complementary Duck Fat Roast Potatoes and Seasonal Vegetables*

Beef... Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding, Garden Savoy Cabbage, Forcemeat and Blackened Carrot, Fresh Horseradish with Lightfoot Ale Gravy £32

Ale/Wine suggestion: Theakston's Lightfoot £3/Half or 'Rioja Crianza', 2021, £8.70/125ml, £12.20/175ml

Pork... Rare Breed Warrick Bailey Pork Loin with Homemade Black Pudding Sausage Roll, Yorkshire Rhubarb, Pedro Ximénez, Ampleforth Cider-braised Crab Apple, Sage 'n' Onion Juices £28

Wine suggestion: Fleurie, 2023, Manoir du Carra, Beaujolais £10/125ml, £14/175ml or £20/250ml

Lamb... Roasted Rump of Yorkshire Reared Lamb with Potato and Braised Shoulder Gratin, a little Yorkshire Salad, Haggis Bonbon, Bone Gravy £28

Wine suggestion: Chianti Classico, 2022, Bibbiano, Tuscany £10.90/125ml, £15.30/175ml or £21.80/250ml

'Upgrade' your Roast...

Yorkshire Pudding Royale with Pan-fried Foie Gras, Perigord Truffle, Sweet Onion and Roasting Juices £18

Puddings & Cheese

Star Inn Walnut Whip...

Valhrona Bitter Chocolate Delice with Madagascar Vanilla Marshmallow,
Walnut Brittle, Blue Mountain Coffee and Salted Walnut Ice Cream V £14.50

Wine suggestion: **Banyuls Rimage** 'Mis Précoce', Abbe Rous, France, 2021 £7/75ml

Rhubarb and Custard...

Baked Duck Egg Custard Slice with Tomlinson's Force Grown Rhubarb,
Blood Orange, Sorbet and Candied V £13.50

Wine suggestion: **Moscato d'Asti**, Azienda Vitivinicola Luigi Tacchino, Italy, NV £7.70/125ml

Soufflé...

Baked Banana Soufflé with Date Cake Ice Cream and
Libations Salted Caramel Rum Syrup V £14 (Cooked to order - please allow 15 minutes)

Wine suggestion: **Auslese**, Bibo Runge, Rheingau, Germany, 2018 £15.90/75ml

Selection of Ice Creams and Sorbet...£8.50/ 3 scoops, choose from:

Tahitian Vanilla Ice Cream '99'

Blood Orange Sorbet with its own Tuile

Date Cake Ice Cream with Salted Caramel, Nut Brittle

Wine suggestion: **Pedro Ximénez**, NV, El Candado, Valdespino, Spain £10.40/75ml

Savoury Pudding

'Magnum'... White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey,
Pickled Pear 'Aero', Medjool Date and Toasted Hazelnut, Roast Crèmeux V £13

Wine suggestion: **Late Harvest Tokaji**, 2018, Mad, Hungary £10.20/75ml

Cheese Course

All our Cheese Trolley selections are served with

Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

~ A Choice of Three Cheeses £16

~ A Choice of Four Cheeses £18

~ A Choice of Five Cheeses £20

~ A Choice of Six Cheeses £22

We recommend a glass of port to accompany our Cheese Course:

Churchill's LBV, 2019 £8.20/75ml

Smooth and complex with juicy flavours of wild berries and black chocolate

Churchill's Tawny, 10 year old £12.50/75ml

Complex nutty aromas combined with hints of honey and figs

Churchill's, 30 year old £31/75ml

Aromas of dried fruits and honey. Explosive taste with hints of orange jam and a persistent finish

Churchill's Vintage, 1997 £34/75ml

Well-balanced, fresh 'Vintage' with aromas of herbs and pine essence

Churchill's, 40 year old £46/75ml

Intense nutty aromas with hints of aniseed and citrus; rich with a fresh finish

Early Spring Vegetarian Sunday Menu



To Start

Broth...

Broth of Foraged Wild Mushrooms, Grilled Calçots, Jack-by-the-Hedge, Pickled Turnips £14

Wine suggestion: **Dalamara Naoussa**, Naoussa, Greece, 2022

£16.40/125ml, £23/175ml or £32.80/250ml

Celeriac...

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast, Wild Garlic Velouté £17

Wine suggestion: **Chardonnay**, Novum, Marlborough, New Zealand, 2023

£18.70/125ml, £26.20/175ml or £37.40/250ml

Cauliflower...

'Newfield Organics' Cauliflower, Butter-poached with

Perigord Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco £17

Wine suggestion: **Chenin Blanc**, Hogan, Swartland, South Africa, 2024

£15.30/125ml, £21.50/175ml or £30.60/250ml

Mains

Yorkshire Roast...

Chestnut Mushroom and Beetroot 'Roast' served with

Rapeseed and Garden Herb Roast Potatoes,

Mixed Seasonal Vegetables and Root Vegetable Gravy £25

Ale/Wine suggestion: **Theakston's Lightfoot** £3/Half or

'**Rioja Crianza**', Marqués de Tomares, Rioja, Spain, 2021

£8.70/125ml, £12.20/175ml or £17.40/250ml

Cheese Soufflé...

Dale End Cheddar and Garden Lovage Soufflé with House Pickle,

Poached Crab Apple and Garden Brassicas

Wine suggestion: **CHI Riesling**, Sauerwein, Elgin, South Africa, 2024

£13.70/125ml, £19.20/175ml or £27.40/250ml

Raviolo...

Aparagus and Yorkshire Pecorino Raviolo with Morel Mushroom Whip,

Spring Truffle and New Season Legumes £22

Wine suggestion: **Pinot Gris**, Artelium, Madehurst, West Sussex, England, 2023

£12/125ml, £16.80/175ml or £24/250ml

Additional Sides

Salted Skinny Chips V £8

Spring Herb Salad V £7

Add Perigord Truffle V to any dish £10 per gram

Please ask for any traditional condiments

'Fat' Chips, Home-brewed Vinegar V £8

Mixed Seasonal Vegetables V £7

Puddings & Cheese

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Valhrona Bitter Chocolate Delice with Madagascar Vanilla Marshmallow,
Walnut Brittle, Blue Mountain Coffee and Salted Walnut Ice Cream V £14.50

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Sunday Lunch Table d'Hôte

Served 12-6pm. For the whole table only.
Please note no allergens can be accommodated or
alterations made to this menu

Bread...with our compliments

Sourdough and Salted Breadsticks with
Whipped House Butter, Smoked Cods' Roe

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### White Onion...

Cream of White Onion Soup with Village Wild Garlic,  
Duck Fat Confit Morteau Sausage, Croûtons and Garden Grelots

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Salmon...

Cured Organic Scottish Salmon with Smoked and Picked Cucumber,
Candied Fennel, Lemon Preserve and Pimento Quavers

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### Beef...

Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding,  
Garden Savoy Cabbage, Forcemeat and Blackened Carrot,  
Fresh Horseradish with Lightfoot Ale Gravy

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Frangipane...

Baked Almond and New Season Gariguette Strawberry Frangipane with
Lemon Curd Ice Cream

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Filter Coffee or Speciality Tea...served with Petits Fours

£60 per person