

# 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

'BPFG'... 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

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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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### Roast Chicken Minestrone...

Minestrone of Roast Chicken with Hand-rolled Pasta,  
Root Vegetables, Wild Garlic and Early Spring Legume

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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