

Summer Sunday Menu



To Start

Broth... Cream of White Onion and Ampleforth Cider Soup with Griddled Grelots, Bergamot Jellies and Pickled Radish, Chicken 'Shawarma' £15

Wine suggestion: **Pinot Gris**, Artelium, West Sussex, UK 2023 £12/125ml, £16.80/175ml or £24/250ml

Terrine... Pressing of Guinea Fowl, Foie Gras and Gold Rush Apple, Braised and Iced with 2025 Preserved, Spiced Victoria Plum Chutney and Cobnut Brioche £17.50

Wine suggestion: **Etna Rosato**, Pietradolce, Etna, Sicily, Italy, 2024 £15.40/125ml or £21.60/175ml

Raviolo... Hodgsons of Hartlepool Natural Smoked Haddock and Amalfi Lemon Raviolo with Indian Spice Whip, Puffed Wild Rice and Shaved Hen's Yolk, Parsley Essence £18

Wine suggestion: **Chardonnay**, Morning Fog, USA, 2023 £9.70/125ml, £13.60/175ml or £19.40/250ml

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

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

Lightly-cured Red Mullet with Bronze Fennel Escabeche Vegetables, Garden Lemon Balm Frozen Cream, Iced Gooseberry Tea £17

Wine suggestion: **Riesling CHI**, Elgin, South Africa, 2024 £13.70/125ml, £19.20/175ml or £27.40/250ml

Mains

Duck... Fermented Plum-glazed Duck with Toasted Grains and Seeds, Sichuan Pepper-braised Pineapple, Smoked Garden Beets £45

Wine suggestion: **Morgon**, VV, Dom. J Foillard, Beaujolais, France, 2022 £20/125ml or £28/175ml

Halibut... Pan-roasted Fillet of Halibut with Roast Hazelnut Pease Pudding, Homemade Blood Sausage and Garden Legumes, Smoked Bone Cream £38

Wine suggestion: **Finca La Cantera**, Pita, Rueda, Spain 2022 £15.20/125ml, £21.30/175ml or £30.40/250ml

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

'**O Chefe Sedento**', Howard's Folly, Alentejo, Portugal 2024, £9.40/125ml, £13.20/175ml

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: **Finca La Cantera**, Pita, Rueda, Spain 2022 £15.20/125ml, £21.30/175ml or £30.40/250ml

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

Summer Sunday Puddings

Soufflé... Baked Apricot and St Germain Soufflé with Elderflower Caramel and Orange Blossom Ice Cream V £14.50
(Cooked to order - please allow 15 minutes)

Wine suggestion: **Muscat de Beaumes de Venise**, 2021 £9.20/75ml

Melba... Roasted Nibbed Almond Brandy Snap with Poached Mouneyrac Peach, Madagascan Vanilla Triple Cream, Iced Raspberry and Tea V £14.50

Wine suggestion: **Sauternes**, Carmes de Rieussec, NV £12.40/125ml

Strawberries and Cream... Makin's of Yorkshire Strawberry and White Chocolate Parfait with Roasted Hazelnut, Wild Strawberry Sorbet 'Aero' and Heather Honey Syrup V £14.50

Wine suggestion: **Late Harvest Viognier**, Saint-Giraud, 2021 £7/75ml

Selection of Ice Creams and Sorbet £10

Tahitian Vanilla '99'

Raspberry Sorbet with Hundreds and Thousands

Orange Blossom Ice Cream with Candied Orange

Wine suggestions: **Moscato d'Asti**, Piedmont, NV £7.70/125ml

Savoury Pudding

'Cheese 'n' Bacon' Frangipane... Baked Almond and Fig Frangipane with Roasted Salted Almond Brittle, Fino Sherry-braised Chewy Figs and House-cured Crisp Pancetta, Stichelton Ice Cream £14.50

Wine suggestion: **Malvasia** Reserva, Barbeito, Madeira NV £8.60/75ml

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



Sunday Lunch Table d'Hôte

For the whole table only.

Bread...with our compliments

Sourdough and Salted Breadsticks with
Mushroom Whip

~~~

Woodland Mushroom...

Local Foraged Wild Mushroom Broth with Pickled Ox Tongue,  
Charred Grelots, Tarragon Jellies and Forager's Tea

~~~

Salmon...

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

~~~

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

~~~

Magnum...

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

~~~

Filter Coffee or Speciality Tea...

served with Petits Fours

£60 per person

# Summer Vegetarian Sunday Menu



## To Start

Broth...

Broth of Foraged Wild Mushrooms, Grilled Calçots, Tarragon Jellies, Pickled Turnips £14

*Wine suggestion:* **Pinot Noir**, Payten & Jones, Yarra Valley, Australia, 2022

£12.30/125ml, £17.30/175ml or £24.60/250ml

Celeriac...

Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast,  
Birch Syrup, Parsley Velouté £17

*Wine suggestion:* **Chardonnay**, Morning Fog, Livermore Valley, USA 2023

£9.70/125ml, £13.60/175ml or £19.40/250ml

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

'**O Chefe Sedento**', Howard's Folly, Alentejo, Portugal, 2024

£9.40/125ml, £13.20/175ml or £18.80/250ml

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...

Asparagus and Yorkshire Pecorino Raviolo with Morel Mushroom Whip,

Summer 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

Summer 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

Soufflé... Baked Apricot and St Germain Soufflé with Elderflower Caramel and Orange Blossom Ice Cream V £14.50

(Cooked to order - please allow 15 minutes)

*Wine suggestion:* **Muscat de Beaumes de Venise**, 2021 £9.20/75ml

Melba... Roasted Nibbed Almond Brandy Snap with Poached Mouneyrac Peach, Madagascan Vanilla Triple Cream, Iced Raspberry and Tea V £14.50

*Wine suggestion:* **Sauternes**, Carmes de Rieussec, NV £12.40/125ml

Strawberries and Cream... Makin's of Yorkshire Strawberry and White Chocolate Parfait with Roasted Hazelnut, Wild Strawberry Sorbet 'Aero' and Heather Honey Syrup V £14.50

*Wine suggestion:* **Late Harvest Viognier**, Saint-Giraud, 2021 £7/75ml

Selection of Ice Creams and Sorbet, 3 scoops, £10

Tahitian Vanilla '99'

Raspberry Sorbet with Hundreds and Thousands

Orange Blossom Ice Cream with Candied Orange

*Wine suggestions:* **Moscato d'Asti**, Piedmont, NV £7.70/125ml

## Savoury Pudding

Savoury Frangipane... Baked Almond and Fig Frangipane with

Roasted Salted Almond Brittle, Fino Sherry-braised Chewy Figs, Stichelton Ice Cream £14.50

*Wine suggestion:* **Malvasia Reserva**, Barbeito, Madeira NV £8.60/75ml

## 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