



Early Autumn 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 £18

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

Raviolo... Hodgson's of Hartlepool Natural Smoked Haddock and Amalfi Lemon Raviolo with Indian Spice Whip, Puffed Wild Rice and Shaved Hen's Yolk, Parsley Essence £19

Wine suggestion: Chardonnay, Morning Fog, USA, 2024 £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 £24

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 £18

Wine suggestion: Riesling CHI, Elgin, South Africa, 2025 £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, 2024 £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 £40

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

Lamb... Roast Saddle of Texel Lamb with Caramelised Roscoff Onion Purée, Garden Mint Crust,

'En Cocotte' Aromatic-spiced Shoulder, Apricot, Olives and Preserved Lemon £45

Wine suggestion: Enira, Dom Bessa Valley, Bulgaria, 2022 £10.40/125ml, £14.60/175ml or £20.80/250ml

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 £34

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

Pork... Rare Breed Warrick Bailey Pork Loin with Homemade Black Pudding Sausage Roll,

Apple and Bramble Compôte, Jerusalem Artichoke, Sage 'n' Onion Juices £30

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

'Upgrade' your Roast...

Yorkshire Pudding Royale with Pan-fried Foie Gras, Perigord Truffle,

Sweet Onion and Roasting Juices £18

Early Autumn 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**, Cumes 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

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### Risotto...

Australian Black Truffle Risotto with 3-year Cave Aged Parmesan,  
Cracked Salted Hazelnuts, Crispy Kale and Pedro Ximénez

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Shellfish Cocktail...

Smoked Salmon and Peeled Prawns with Marie Rose Sauce,
Shrimp Crackers and Avocado Ice Cream

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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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Rice Pudding...

Madagascan Vanilla Rice Pudding with 2026 Oakchurch Cherry Preserve,
Cinnamon Custard Doughnut

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### Filter Coffee or Speciality Tea...

served with Petits Fours

£60 per person

# Early Autumn Vegetarian Sunday Menu

## To Start

Onion Soup...

Cream of White Onion and Ampleforth Cider Soup with Griddled Grelots,  
Bergamot Jellies and Pickled Radish, Soft Herb Taco £15

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

£12/125ml, £16.80/175ml or £24/250ml

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 2024

£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, 2025

£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 £22

*Wine suggestion:* **CHI Riesling**, Sauerwein, Elgin, South Africa, 2025

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

Raviolo...

Raviolo of Globe Artichoke and Parsley with Peas, Broad Beans and  
Smoked Almonds, White Onion Whip £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

Autumn 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)

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*Wine suggestion:* **Late Harvest Viognier**, Saint-Giraud, France 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, Italy NV £7.70/125ml

## Savoury Pudding

Savoury Frangipane... Baked Almond and Fig Frangipane with

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

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

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