

Sunday Lunch Menu

Starters

Leek & Potato Soup

cheddar beignets, chives

Beetroot Cured Gravadlax

Whitby crab meat, avocado ketchup, beetroot textures

Pork Rilette

home made pickles, rye bread, dijon, endive

Ham Hock, Guinea Fowl & Foie Gras

golden sultanas, poached pear, parkin crumbs

Main Courses

Locally Reared Beef

roast potato, Yorkshire pudding, pan juices

Pan Roasted Chicken Breast

artichoke purée, savoy cabbage, pomme purée, pancetta, chanterelles

Roast Fillet of Cod

Swiss chard, onion tortellini, tarragon butter sauce

Roast Pumpkin Risotto

goats curd textures, Pickering watercress

Desserts

Mango Cheesecake

passionfruit, coconut ice cream, white chocolate

Peanut Butter & Chocolate Fondant

raspberries, peanut brittle & peanut butter ice cream

Judges Selection of Ice Creams & Sorbet

Selection of Eric's Artisan Cheeses

biscuits, chutneys

Coffee and Petit Fours

£29.50 per person including VAT

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements