

# Sunday Set Menu

## Starter

Scottish scallops, yuzu ponzu glaze, blood orange, spring onion, micro coriander

or

Ham hock terrine, pickled onion gel, carrot salad, mustard muffin

or

Cured Chalk Stream trout, avocado sorbet, jalapeno, trout mayonnaise, cucumber

or

Beetroot and goats cheese tart, walnut granola, radish

## Mains

Roast dry aged Hereford fillet beef, red wine gravy,

*beef dripping roast potatoes, vegetables, beef hash, Horseradish emulsion, Yorkshire pudding*

or

Brown butter poached Cornish skate wing, miso hollandaise, puffed barley,

smoked caviar, asparagus

or

Confit duck leg, polenta chips, kohlrabi slaw, duck gravy

or

Beer battered Brixham hake fillet and skinny fries, peas, gribiche sauce

## Dessert

Pear and apple mille feuille, vanilla and lemon pastry cream

or

Rebellion ale cake, Yorkshire rhubarb, Horlicks ice cream, caramelized pecans

or

Dark chocolate parfait, sponge, passionfruit sorbet, chocolate popping candy

or

British artisan cheeses, roasted nuts, Yorkshire parkin, water biscuit (£3 supplement)

Two courses £32.50

Three courses £36.50

*Our dishes are made in the premises and made to order.*

*Please make us aware of any allergies and ask for further details of dishes that contain allergens.*