

SUNDAY MENU

FOR THE TABLE

Sourdough with balsamic vinegar and oil (pb)	3
Marinated Nocellara olives (pb) (gif)	5
Glazed Cumberland sausage roll with nigella & sesame seeds	4

STARTERS & SMALL PLATES

Pan seared scallops, crispy bacon, pea purée and purple potato crisp	10	Duck croquettes, pea purée, pickled enoki mushrooms and truffle mayonnaise	9.5
Crispy soft shell crab with pickled kohlrabi slaw and a miso & tomato mayonnaise (gif)	9	Salted watermelon & feta salad with mint, toasted pistachio, cucumber and chilli (v) (gif)	7.5
Fillet of beef carpaccio, watercress, pickled shallots, Lords of The Hundreds with wild garlic & herb aioli	12.5	Burrata with grilled artichoke, Romesco sauce and toasted almonds (v)	11

LARGE PLATES

Pan fried salmon with asparagus, roasted cherry tomato, Jersey Royal potatoes and a shrimp & tarragon butter (gif)	22	Bulgur wheat salad, artichoke heart, fennel, rocket, radish, pomegranate, spring onion and a sherry vinegar dressing (pb)	9
Roasted lamb rump with rosemary fondant potato, caponata and jus (gif)	20	Dukesmoor sirloin steak, chips and watercress (gif)	24
Chicken supreme filled with Taleggio, sun blushed tomato and basil, wrapped in Serrano ham with carrot purée, asparagus, sugar snaps and sautéed new potatoes (gif)	18.5	Dukesmoor ribeye steak, chips and watercress (gif)	32
Pumpkin tortellini tossed with wild mushrooms, truffle oil and sage, served atop Jerusalem artichoke purée	12.5	Chargrilled fillet steak, chips and watercress (gif)	34

Add green peppercorn & brandy sauce 1.5

Add shallot, red wine & thyme sauce 1.5

SUNDAY ROAST

Served with garlic & rosemary roasted potatoes, lemon & parsley roasted carrots, broccoli and roasted hispi cabbage with thyme & parsley, Yorkshire pudding and rich, red wine gravy

Roast 28-day aged sirloin of beef	17
Half a roast chicken with sage & onion stuffing	17
Mushroom & cashew nut Wellington (pb)*	14
Roast pork belly with apple sauce	15

SIDES

Pigs in blankets with rosemary, honey & mustard	3.5	Buttered baby potatoes (v)(gif)	3.5
Cauliflower cheese (v)	4	Sautéed, buttered hispi cabbage, leek and peas (v)(gif)	4
Sage & onion stuffing (v)	2.5	Koffman's chips (pb)(gif)	3
Yorkshire pudding (v)	1	Charred radicchio with blue cheese dressing (v) (gif)	5

TO FOLLOW

Your choice of our sorbets (pb)(gif) and ice creams (v)(gif)	2
Tarte au citron with lemon curd and clotted cream (v)	6.5
Honey & yoghurt cheesecake with thyme syrup (v)	6
Panna cotta with ginger, rhubarb and toasted oats (v)	8
Orange & raspberry crème brûlée served with vanilla shortbread (v)	7.5
British cheese board: Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	8.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.