

Sample Sunday Lunch Menu- 2 courses £23.95 / 3 courses £27.95

Starters

*Roasted Vine Tomato & Red Pepper Soup
Spinach & ricotta tortellini, basil cream*

*Curry Crusted King Scallops (£3.00 supplement)
Mango yoghurt, lime & chilli pickle, coriander shoots*

Pressed Ham Hock

Poached egg, toasted muffin, asparagus, hollandaise sauce

Goats Cheese Three Ways

*Whipped, fried & Caramelized
Beetroot variations, balsamic caramel, coffee & walnut dressing, chicory*

Pan Fried Mackerel

Rosemary & sea salt focaccia, peperonata, micro herbs

Mains

*Skinnners of Barrowby Roast Sirloin of Beef - served rare, pink or well done
Roast potatoes, mashed potato, Yorkshire pudding*

*Roast Lamb - served either pink or well done
Roast potatoes, mashed potato, Yorkshire pudding*

Chicken

Stuffing, roast potatoes, mashed potato, Yorkshire pudding

Roast Loin of Pork

Stuffing, roast potatoes, mashed potato, Yorkshire pudding

(all above dishes served with cauliflower cheese & seasonal vegetables)

Blackened Cajun Monkfish

Sauteed new potatoes, roquito peppers, chorizo & spinach, red vein sorrel, maltaise sauce

Courgette & Feta Cheese Fritters

Sweet & sour peppers, tempura aubergine, arrabbiata sauce

Desserts

Ginger Fondant - Clotted cream ice-cream, poached rhubarb

White Chocolate & Pistachio Cheesecake - Raspberry sorbet

Starkey's Strawberry Mousse - vanilla genoise, meringue, compressed strawberries, crème de framboise jelly

Dark Chocolate & Mocha Parfait

Homemade honeycomb, tia maria truffles, salted caramel sauce

Cheeseboard

Stilton, Cheddar, Brie

Vegan options available for pre-order 48 hours prior to your visit

PLEASE ADVISE WHEN ORDERING OF ANY FOOD INTOLERANCES AND ALLERGIES