

## SUNDAY LUNCH MENU

2 COURSES £28 3 COURSES £34

### STARTER

#### BROCCOLI VELOUTE

DORSTONE GOATS CHEESE, WALNUTS, RAISINS

WINE PAIRING: CHARDONNAY, EQ, QUARTZ, CHILE. 175ML/£10

#### HAM HOCK BALLOTINE

BBQ SAUCE, BLACK PUDDING, PISTACHIO AND RAISIN BISCOTTI

WINE PAIRING: CATARATTO. BAGLIO, ANTICO, SICILY 175ML/9

#### CURED TROUT

CUCUMBER, CONFIT LEMON, CAPER AND RAISIN PURÉE, DARK RYE

WINE PAIRING: GEWÜRZTRAMINER, TO LOVE SOMEBODY, OVUM, OREGON 15/175ML

### MAINS

#### HONEY ROAST DUCK

APRICOT CHUTNEY, ROAST POTATOES, YORKSHIRE PUDDING

WINE PAIRING: HOCHAR, CHATEAU MUSAR 2017 175ML/£11

#### MUTTON RUMP

APRICOT CHUTNEY, CONFIT NECK AND MINT FRITTER, ROAST POTATOES,  
YORKSHIRE PUDDING

WINE PAIRING: APHROS VINHO VERDE TINTO VINHAO 175ML/ £11

#### ROASTED CAULIFLOWER

YORKSHIRE PUDDING, CAULIFLOWER PURÉE, ROAST POTATOES,  
SUMMERFIELDS CHEESE FRITTER, CHEESE SAUCE

WINE PAIRING: M. CHAPOUTIER LA COMBE PILATE VIOGNIER 175ML/ £11

#### COLEY

CONFIT LEEKS, MUSSELS, MUSSEL VELOUTE, SUMMER PURSLANE

WINE PAIRING: ALBARIÑO, SOBRE LÍAS, CASAL, CAERIRO, SPAIN 175ML/ £9

### DESSERTS

#### PEANUT BUTTER PARFAIT

LIME JELLY, CARAMELISED BANANA

WINE PAIRING: TOKAJI LATE HARVEST 2015. 50ML/£5

#### YORK COCOA HOUSE CHOCOLATE DELICE

COCO NIB TUILE, TONKA BEAN ICE CREAM

WINE PAIRING: MALBEC, DULCE, CAMELEON, ARGENTINA 175ML/£5.5

#### HEBRIDEAN BLUE

ONION CHUTNEY, SEEDED CRACKER, CELERY

WINE PAIRINGS: RUBY PORT, ORGANIC 50ML/£5

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ALL ALLERGEN INFORMATION AVAILABLE ON REQUEST