

SAMPLE SUNDAY LUNCH MENU

2 courses: £33, 3 courses: £38

Served between 12pm and 4pm

STARTERS

Celeriac and Winter Truffle Velouté
Chive oil, crusty bread

Wensleydale Cheddar and Leek Soufflé
12-month aged Grana Padano crisp

Yorkshire Ham and Pheasant Pressing
Clementine, purple cauliflower, sourdough croûtes

Intense Tomato and Buffalo Mozzarella
Basil, aged balsamic

MAIN COURSES

English Beef Rump Cooked in Beef Extract
Cottage pie, Yorkshire pudding

Yorkshire-Reared Pork Fillet

Both roasts are served with:

*Wensleydale cauliflower cheese, braised red cabbage, anise-glazed carrots,
duck-fat roast potatoes, Tenderstem broccoli*

Cod Loin
Creamed potato, smoked buttermilk velouté, Russian kale

Pan-Seared Gnocchi
Butternut squash, feta, crispy sage

DESSERTS

Dark Chocolate and Peppermint Délice
Chocolate shards, peppermint sorbet

Lemon Tart
Figs, Greek yoghurt, wild honey

Crathorne Orchard Apple Crumble
Crème Anglaise

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CHEESE COURSE

Choose from our chef-curated cheese menu.

Your choice of 3 cheeses

£6 per person as an upgrade to dessert

£11 per person as an additional course

Your choice of 4 cheeses

£9 per person as an upgrade to dessert

£14 per person as an additional course

Your choice of 5 cheeses

£12 per person as an upgrade to dessert

£17 per person as an additional course

Served with Crathorne Orchard apple chutney, grapes and biscuits

Add a slice of Crathorne Fruit Cake to your cheeseboard — £4 (114 kcal)