

EASTER SUNDAY LUNCH MENU

TO START

Soup of the day, focaccia (PB) £8

Australian A5 wagyu carpaccio, beetroot, pickled shallot, winter truffle  
ponzu, chive aioli £16.50

Shiitake soy braised pork cheek, pork airbag, Thai mooli and apple salad £11

Yellowfin tuna tataki, avocado, garlic chips, Benito Flakes, tomato ponzu and  
wakame oil £16.50

Salt Baked Celeriac, mustard seeds, cabernet sauvignon vinegar dressing,  
fresh truffle (PB) £11

MAINS

Roasted Yorkshire beef topside, roast potatoes, seasonal vegetables,  
Yorkshire pudding, red wine gravy £24

Chicken supreme, roast potatoes, seasonal vegetables, Yorkshire pudding,  
thyme sauce £22

Roasted Lamb, roast potatoes, seasonal vegetables, yorkshire pudding, Mint  
Gravy £26

Lobster ravioli, Thai curry lobster bisque, sea vegetable, pickled cucumber &  
basil oil £29

Miso braised red lentils with wild mushrooms, soft tofu, chives, crispy onion,  
fresh truffle (PB) £19.50

DESSERT

Eton mess, mixed berries, white chocolate Chantilly £9

Sticky toffee pudding, toffee sauce, honeycomb ice cream £9

Crème brûlée and mascarpone cookies £9.50

Valrhona triple chocolate , Wood Hall honeycomb, cocoa sorbet £11

HandPICKED  
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.