



Sunday Lunch.

Two courses £30 / Three Courses £35

Pollen sourdough & house butter

Mrs Kirkham's Lancashire doughnuts +7
Lindisfarne rock oysters & rhubarb mignonette
3 each | 6 for 16

Cinderwood beetroot, pickled walnuts & goat's curd
Isle of Lewis mussels, house ham & cider
Chicken liver pate, pickled plums & a Yorkshire pudding
Chalk Stream trout, Bramley apple & fennel

Robert Phillip's beef & horseradish crème fraiche
Tamworth pork belly & plum ketchup
New Fields kohlrabi & Sticcolli broccoli

Limited availability
Shetland mackerel & seaweed butter
Barbara Davis' Tamworth pork saddle chop (for two)

for the table - gravy, roast potatoes, greens, roots & Yorkshire puddings

Newfields Farm cauliflower cheese +7

Carey Organics blackberry junket
Sunflower seed & Victoria plum cake
Cote Hill Blue cheese, chutney & barley crackers
Raw cow's milk blue cheese from Lincolnshire made by Mary Davenport

Everything on our menu is British produce and as local as possible.
Our breads & flours come from Pollen Bakery & Wildfarmed flour
Our vegetables come from Cinderwood market garden & Organic North
Our meat & game comes from Alternative Meats, Littlewood's butchers & Swaledale foods,
The cheese & dairy comes from Crafty Cheese Man
And fish is direct from Hendersons seafood in Brixham

Game may contain shot; Fish may contain bone. Please inform us of any allergies you may have
An optional service charge of 12.5% will be added to your bill.