

## SUNDAY LUNCH MENU

£26.50 Two Course | £32.50 Three Course

Soup of the Day served with Homemade Brioche and Whipped Butter

Classic Prawn Cocktail served with Bloody Mary Rose Sorbet and Caviar

Creamy Chicken Liver Parfait served with Rosemary Brioche and Sweet Onion Marmalade

Pigeon Breast served with Textures of Beetroot

The Angel Tiger Prawn and Squid served in a Fresh Herb, Garlic and Tomato Butter

Breaded Whitebait with Tartare Sauce and Lemon

Twice Baked Yorkshire Blue Cheese Souffle served with Pickled Walnuts  
and Sweet Onion Marmalade

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Top Rump of Beef served with Braised Oxtail Filled Yorkshire Pudding

Crispy Porchetta served with Sage and Apple Sausage Roll

Lemon and Thyme Roasted Chicken served with Sage and Onion Stuffing

Walnut, Pecan and Carrot Nut Roast served with a Vegetable Pithivier

**- All served with Yorkshire Puddings, Roast Potatoes, Gravy, Seasonal Vegetables,  
Carrot and Swede Mash and Cauliflower Cheese**

Seared Seabass with Tartare Flavored Potatoes and a Split white Wine and Dill Sauce

Wild Mushroom and Thyme Pithivier served with Sauteed New Potatoes,  
Roasted Baby Carrots and a Vegetable Jus

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Mixed Winter Berry Crumble served with Crème Anglaise

Sticky Date and Parsnip Pudding served with Caramelized Parsnip, Toffee Sauce, and Vanilla Ice Cream

Dark Chocolate Delice with Salted Caramel and Coffee Ice Cream

Lemon Cheesecake with Candied Lemon and Lemonade Jelly Top

Duo of Yorkshire Cheeses, Grapes, Celery and Cheese Biscuits