



Sunday Lunch Menu July 2024

Summer Garden Pea and Mint Soup, Pea Fritter (v)

Severn and Wye Smoked Salmon, White Crab Aioli, Watercress, Rye Bread

Wentbridge House Prawn Cocktail, pickled Cucumber, Marie Rose Sauce

Grain-fed Yorkshire Chicken and Apricot Terrine, Gooseberry Chutney, crispy Chicken Skin, toasted Brioche

Sautéed Wild Mushrooms on Sourdough Toast, Truffle Cream and Sage Butter (v)

~

Roast Sirloin of 30 Day Dry-Aged Dovecote Park Estate Beef, Rich Red Wine Jus

Roast Loin of 'Happy Trotters' Pork cooked on the bone, Sage and Onion Stuffing,
caramelised Apple Pûrée, crispy Crackling, Rich Red Wine Jus

Lemon and Thyme roasted Soanes grain-fed Yorkshire Chicken Breast,
Sage and Onion Stuffing, roasted Onion and Thyme Sauce

Our Roasts are served with a Yorkshire Pudding, Seasonal Vegetables and Duck Fat Roast Potatoes
If you can't decide...then enjoy a taste of all roasts with the 'Mini Carvery' (3.95 supplement)

Fillet of Sea Trout, crispy Gnocchi, roasted Peppers, Kalamata Olives, Basil, Romesco Sauce

Truffled Brie, Spinach and Beetroot Wellington, Garlic roast Potatoes,
crispy Kale, Vegetarian Gravy (v)

~

Muscovado steamed Sponge Pudding, roasted Pineapple, Coconut Clotted Cream, Rum Syrup

Peach Melba Pavlova, Raspberry Sorbet

Vanilla Crème Brûlée, Sablé Biscuits

A selection of Yorkshire Ice Creams and Sorbets

Trio of Artisan Cheeses with Grapes, Celery and House Chutney

~

Taylors Tea or Coffee with Salted Caramel Truffles £4.95

Three Course Sunday Lunch £44.95

A discretionary optional 10% service charge will be added to all restaurant bills.

A discretionary optional 10% service charge will be added to all restaurant bills.

ALLERGENS: Please notify a member of staff if you have an allergy or intolerance or ask for further allergen information. Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.