



Woodland Mushroom and Thyme Soup with Sherry, Yorkshire Rarebit Croûte

Hot Kiln-roasted Smoked Salmon, Heritage Potatoes, Yuzu Crème Fraiche, Radish, Watercress

Wentbridge House Prawn Cocktail, pickled Cucumber, Marie Rose Sauce

Yorkshire Black Pudding Rosti, Burford Brown Hen's Egg, Wentbridge Brown Sauce

Baked Goat's Cheese, Beetroot Hummus, Maple glazed Heritage Carrots, Walnut Pesto (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)

Roasted Fillet of Sea Bream, Heritage Potatoes, Peas, Leeks, Mussels, Caviar Butter Sauce

Yorkshire Blue, Spinach and Beetroot Pithivier, Garlic roast Potatoes, pickled Walnut Pûrée, Red Wine Sauce (v)

Damson Plum Crumble with Vanilla Custard

Banoffee Sundae, Caramelised Banana, Banoffee Ice Cream, Toffee Vanilla Cream, Honeycomb
Peach and White Chocolate Bread and Butter Pudding, White Chocolate Ice Cream
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.

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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.