

SUNDAY BANQUET MENU

For lunch and dinner groups of 12 to 24 *Option* 1: £65 Yorkshire Chicken main Option *Option* 2: £70 Swaledale Lamb main Option *Option* 3: £85 Highland Sirloin of Beef main Prices above are per person and include snacks, starter, main with sides and pudding Snacks and the starter are placed on dining tables before guests are seated

> Shared Snacks - all served Sourdough & Butter Olives, Orange, Garlic & Thyme Pickled Fennel, Kohlrabi & Shiitake Whipped Cod's Roe, Chicory, Leek Ash

Shared Starter - choose two from below

Option 1: Chicken Liver Parfait, Muscadet, Pickled Walnuts
Option 2: Roast Delica Pumpkin, Ricotta, Lemon & Za'atar
Option 3: Cured ChalkStream Trout, Pickled Cucumber, Lemon
Option 4: Ember-Roast Golden Beetroot, Pickled Figs, Passion Fruit & Mint

Shared Main - choose one for the whole party Option 1: Roast Herb Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce, Aïoli Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

> Shared Sides - all served Duck Fat Roast Potatoes - Yorkshire Puddings - Glazed Carrots

Individual Pudding - choose one for the whole party *Option 1*: Rhubarb & Gin Fool *Option 2*: Cru Virunga Chocolate Pot

SHARED CHEESE £10 SUPPLEMENT

Neal's Yard Cheese, Grapes & Crackers

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOU BILL