

SUNDAY LUNCH

TWO COURSE 29.00 | THREE COURSE 36.00

STARTERS

SOUP OF THE DAY (V, GF OPTION)

Rustic bread, Herb Butter,

DUCK LIVER PARFAIT

Redcurrant glaze, toasted ciabatta, pear & watercress salad

AMBERS PRAWN COCKTAIL

Scorched cherry tomatoes, pickled shallot, Marie Rose, little gem.

TOASTED YORKSHIRE GOATS CHEESE

Beetroot chutney, honey glazed walnuts, olive bread shard.

MAINS

ROAST SIRLOIN OF GRASS-FED HEREFORD BEEF

beef gravy

ROAST LOIN OF PORK

apple & sage sauce

(Duo of Roast Beef & Pork 2.50 supplement)

GARLIC & THYME ROASTED HALF CHICKEN

chicken gravy

BAKED HADDOCK FILLET

herb crust, pinot & chive cream

NUT & ROOT VEGETABLE ROAST

vegetarian gravy (v)

DESSERTS

APPLE & BLACKBERRY CRUMBLE (V)

vanilla double cream custard

WARM TREACLE TART (V)

stem ginger ice cream, macerated golden sultanas

ENGLISH PEAR BURNT CREAM (V)

chocolate sable biscuit

BREAD & BUTTER PUDDING (V)

apricot glaze, honey ice cream

SELECTION OF BRITISH FARMHOUSE CHEESE

chutney & biscuits (3.00 supplement)

A LA CARTE

STARTERS

LOCALLY SOURCED GAME TERRINE (GF) 11.00

Pear & pistachio salad, blackberry gel, baked sourdough.

SLOW BRAISED PORK CHEEK (GF) 12.00

Potato foam, burnt apple puree, compressed apple, braising liquor.

SMOKED SALMON PILLOW (GF) 12.50

Langoustine mousse, chervil emulsion, tomato vinaigrette

MAINS

BUTTER ROASTED CHICKEN FILLET (GF) 20.00

Creamed Brussels sprouts, crispy pancetta, sauteed squash, garlic & thyme potatoes.

PAN ROASTED LAMB RUMP (GF) 28.00

Champ potato cake, winter greens, carrot puree, apple & sage jelly, lamb jus.

PAN FRIED GILT HEAD BREAM FILLET (GF) 27.00

Shellfish & potato bisque, confit Heritage tomatoes, broccoli mousseline, saffron oil.

ROASTED PUMPKIN & BUTTERBEAN PITHIVIER (VE) 23.00

Charred courgette, smoked paprika & tomato sauce, black garlic gel.

GRILL

100Z (284G) HEREFORD BREED RIBEYE STEAK (GF) 35.00

12.000Z (336G) PORK TOMAHAWK (GF) 25.00

Served with Triple cooked chips, roasted plum tomato, portobello mushroom & dressed rocket.

AMBERS 6OZ (170G) CHARGRILLED BEEF BURGER 22.00

Crispy streaky bacon, beef tomato, little gem, onion relish, mature Cheddar, triple cooked chips, house slaw.

REDEFINED PLANT BURGER (VE) 22.00

Beef tomato, little gem, onion relish, vegan smoked cheese, triple cooked chips, house slaw.

SIDES

CAULIFLOWER CHEESE 5.00

TRIPLE COOKED CHIPS 5.00

WINTER GREENS, HERB BUTTER 5.00

THYME ROASTED POTATOES 5.00

AFTERS

ROASTED HAZELNUT & CALLEBAUT CHOCOLATE DELICE 10.50

Nougatine crumb, white chocolate cremeux, crisp tuille.

ELDERBERRY ICED SOUFFLE (V) 9.50

Star anise poached rhubarb, vanilla pod mascarpone, granola crumb.

BRITISH FARMHOUSE CHEESE 13.00

Supplied by Cryer & Stott cheesemongers, served with fruit chutney, biscuits, grapes & celery.

DIETARY REQUIREMENTS

(V) - Vegetarian (DF) - Dairy free (GF) - Gluten free (VE) - Vegan

We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where allergens are present. Therefore, we cannot guarantee any item is completely allergen- or gluten-free. Please inform our team of any allergies or intolerances before ordering. An allergen matrix is available for reference. For gluten-free orders, we take precautions but cannot ensure the absence of gluten due to shared kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters—ask if unsure.