

Traditional Sunday Lunch

STARTERS

PRESSED HAM HOCK & WINTER VEGETABLE MOSAIC
with Crackling, Piccalilli, Red Onion Marmalade, Sourdough Toast

SMOKED MAKEREL PATE
with Cranberry Jelly, Mustard & Potato Salad

ROASTED CAULIFLOWER VELOUTÉ
with Soft Herbs

MAIN COURSE

ROAST SIRLOIN OF BEEF
*with Confit Heritage Carrot, Roast Roscuff Onion, Beef Dripping Roast Potatoes,
Yorkshire Pudding and Red Wine Jus*

ROASTED ST GEORGES CHICKEN
*with Confit Heritage Carrot, Roast Roscuff Onion, Beef Dripping Roast Potatoes,
Yorkshire Pudding and Red Wine Jus*

OLIVE OIL CONFIT CORNISH COD
with Spelt Risotto, Sea Vegetables, Lemongrass & Lime Leaf Dashi

CONFIT CELERIAC
*Roasted Celeriac Mousse, Pickled Celery, Celeriac & Truffle Crumble, Lemon Vinaigrette, Salty
Fingers, Celeriac Jus*

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SIDES

Creamed Spinach with Parmesan & Crispy Onion £6
Mac & Cheese with Aged Parmesan £9
French Beans with Shallots & Herbs £6
Rowhill Grange Winter Salad, Young Leaves, Artichoke, Roasted Walnuts,
Crispy Potato, Truffle Vinaigrette £9.50

DESSERTS

CLEMENTINE CAKE
Mascarpone Cream, Caramel, Toasted Almond

TIRAMISU KISS
Tia Maria Ice Cream

WINTER SENSATION
Plant Based Cheesecake, Butternut Squash, Blackberry, Oat Crumble

SELECTION OF THREE BRITISH CHEESES | £5 Upgrade
Homemade Chutney & Crackers
Please ask a member of staff for the Seasonal Cheese Menu

Newby' Teas or Fresh Filter Coffee with Petit Fours £8.50

2 Courses £32 | 3 Courses £38

*Please note that all gluten free dishes are made with gluten free ingredients but in a kitchen
that contains gluten*