

## *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 VELOUTE  
*with Soft Herbs*

### MAIN COURSE

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

ROASTED ST GEORGES CHICKEN  
*with Confit Heritage Carrot, Roast Roscoff 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*