# Sunday Lunch

Two Courses - £36 | Three Courses - £49

# HOUSE COCKTAILS

Bax French 75 (Alcohol Free) £9 Lemon Verbena, Soda Kir Royale £16 Cassis, Pommery Brut Swinton Estate Bloody Mary £15 Vodka, Tomato Juice, Celery

# STARTERS =

## Lindisfarne Oysters with Shallot Vinaigrette, Tabasco and Lemon £3 each

## Masham Pig, Slow Reared Saddleback Salami £1.50 per slice

Estate Pork and Parsley Terrine (GfO)

Wholegrain Mustard, Cornichons, Soda Bread Shetland Scallop (Gf)

Cauliflower and Nori Purée, Pancetta Viniagrette, Apple Swinton Gin Cured Trout

Walled Garden Pickles, Cucumber Gazpacho

Twice-Baked Cheese Soufflé (V)

Parmesan Velouté, Black Truffle

Burrata (V)

Charred Peas, Roasted Hazelnut Pesto

Warm Sourdough, Whipped Chicken Fat Butter, Herb Butter, Black Olive Tapenade (GfO / VgO) £8

### MAIN COURSES

# Samuel's Sunday Roast

Roasted Sirloin of Yorkshire Beef or Roast Loin of Estate Pork

Served with Walled Garden Vegetables, Roasted Potatoes, Yorkshire Pudding, and Truffled Cauliflower Cheese

## - GARDEN -

# FARM AND FIELD -

- SEA -

Wild Mushroom, Spinach & Potato Pie (V)

St. Andrews Cheddar Crust, Truffled Cheese Sauce Yorkshire Chicken Pot-au-Feu (Gf)

Hen of the Wood, Rosti, Smoked Garlic Velouté, Peas, Broad Beans Stone Bass (Gf)

Braised Fennel, Mussel and Clam Chowder, Sea Herbs

### DESSERTS, PUDDINGS AND CHEESE

Sticky Toffee Pudding (V)

Butterscotch Sauce, Vanilla Ice Cream

Frozen Garden Berries (GfO)

Elderflower Syrup, Clotted Cream Mousse, Sable Biscuit Fig Leaf Crème Brûlée (V / Gf)

Roasted Figs

Selection of Three Cheeses

Quince, Frozen Grapes, Lavosh Cracker and Oat Cakes

Please ask for today's selection

## AFTER-DINNER DRINKS

Espresso Martini £15

Double Espresso, Kahlua, Vodka

Swinton Negroni £15

Gin, Vermouth, Campari

Irish Coffee £12

Made with Jameson Irish Whiskey

Please note a discretionary service charge will be added to your bill, this is shared between all staff.

