

sample menu - may change on the day

SUNDAY LUNCH

TWO COURSES £35 | THREE COURSES £40

supplements apply to selected dishes as marked* £2

STARTERS

GLAZED BABY CARROTS

carrot & cumin puree, pine nut crumble, parsley (ve, gf)

SLOW COOKED BEEF & CHEDDAR CROQUETTES *

wood sauce, mustard mayo

SMASHED HAM HOCK TERRINE

herb cream cheese, house piccalilli, cornichons, sourdough crisps

ROASTED PUMPKIN SOUP

fresh apple, candied pumpkin seeds, sage, focaccia (v, ve av)

TIN OF TUNA *

marinated tuna belly, wakame, sriracha, coriander aioli, rice crackers (gf)

LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1

choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts

SUNDAY ROAST

CHOOSE FROM:

BRAISED FEATHER BLADE OF BEEF

FREE RANGE ROASTED CHICKEN
SUPREME

SLOW COOKED HOG ROAST

LIMITED AVAILABILITY

INCLUDES:

Duck fat roast potatoes Three-cheese
Buttered spring greens cauliflower gratin
Charred carrots Bone marrow gravy
Buttery mashed potatoes Yorkshire pudding

VEGETARIAN/VEGAN

MUSHROOM WELLINGTON

Roast potatoes, buttered spring greens, charred carrots, mashed potatoes, three-cheese cauliflower gratin, yorkshire pudding, gravy

DESSERTS

APPLE PIE GYOZAS

biscoff, vanilla ice cream, crumble (vg)

JAR OF PUMPKIN PIE

carrot cake crumb, whipped vanilla frosting (v)

BRITISH CHEESES – HARROGATE BLUE, TUNWORTH

Peter's Yard crackers, salted butter, frozen grapes, house chutney

MISO CARAMEL TART

praline, whipped creme fraiche (v)

NUTELLA BRULEED RICE PUDDING *

chocolate ice cream, hazelnuts (v,gf)

EXTRAS

add two Nutella doughnuts to any dessert (v)