

## THE SUNDAY TABLE

AVAILABLE 12 UNTIL LATE. ALL DISHES ARE FRESHLY COOKED AND ARE AVAILABLE ON A FIRST COME, FIRST SERVED BASIS.

## **STARTERS**

Soup of the Day, Warm Bread (VGO) - £7

Heritage Grain Risotto, Butternut Squash, Sage Ricotta (V) (VGO) - £8.50/£16

Confit Chicken Leg Terrine, Crispbread, Red Onion Marmalade (GFO) - £8

Citrus Cured Salmon, Lemon Puree, Cucumber, Dill Mayonnaise - £10

## MAINS

Roast Derbyshire Prime Topside of Beef (served pink), Yorkshire Pudding, Thyme Roast Potatoes, Honey Roast Root Vegetables, Cauliflower Cheese & Seasonal Greens - £19

Loin of Pork, Yorkshire Pudding, Sage and Onion Stuffing, Thyme Roast Potatoes, Honey Roast Root Vegetables, Cauliflower Cheese & Seasonal Greens - £18

12 Hour Braised Lamb Shoulder, Yorkshire Pudding, Thyme Roast Potatoes, Honey Roast Root Vegetables,
Cauliflower Cheese & Seasonal Greens - £19

The Greyhound Nut Roast, Yorkshire Pudding, Vegetable Gravy, Thyme Roast Potatoes, Honey Roast Root Vegetables, Cauliflower Cheese & Seasonal Greens (V) - £18

Truffle Gnocchi, Wild Mushrooms, Tarragon Butter, Cavolo Nero (V) - £18

Sea Trout, Sun-dried Tomato Cous Cous, Tenderstem Broccoli, Basil Cream - £22

## **DESSERTS**

Chef's Signature - Dark Chocolate Mousse, Salted Caramel Ice Cream, Honeycomb - £8.50

White Chocolate Cheesecake, Marinated Strawberries, Raspberry Sorbet - £8

Apple and Blackberry Parfait, Shortbread Crumb, Vanilla Cremeux - £8.50

Selection of Ice Cream / Sorbet - £7.50

Cheeseboard - £12

(V) VEGETARIAN (VGO) VEGAN OPTION AVAILABLE (GFO) GLUTEN FREE OPTION AVAILABLE

ALL MAIN COURSES INCLUDE POTATO AND FOUR DIFFERENT VEGETABLES AS A MINIMUM, ADDITIONAL PORTIONS CAN BE PURCASED AT £3.50