

**The Rules:**  
 We would encourage you to put together your own meal as your appetite, palate and curiosity allow...!  
 The food will flow from the kitchen as its cooking and preparation time dictate.  
 Enjoy! Mr P - Chef/Director,  
*Andrew Pern.*

**SAMPLE SUNDAY MENU SUBJECT TO CHANGE**

**SMALL PLATES**

- Artichoke Soup £5**  
Yorkshire Blue, Cracked Hazlenuts
- Deep-Fried, Breaded Goats Cheese £6**  
Truffle Honey and Wholegrain Mustard Mayo

**Black Pudding Scotch Egg £6**  
Sage & Apple Sauce.

**Montgomery Cheddar Rarebit £6**  
Henderson's Relish

**Risotto of Harome Beetroot £8**  
Lovage, Yellison Goats Curd

**Devilleed Lamb Kidneys on Toast £9**  
Rosemary Fried Egg & Mr P's HP Sauce

**Wild Mushroom Macaroni. £9**  
Braised Chestnuts & Cavolo Nero

**Smoked Haddock Fish Finger Sandwich £9**  
Squid Ink Aioli, Preserved Lemon

**Aglio e Olio of Brown Crab £10**  
Tagliolini, Chillies, Lemons, Capers, Parsley

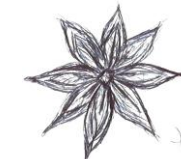
**Harissa Roasted Cauliflower Tagine £10**  
Sultanas, Chickpeas & Harome Honey

**Pan Fried North Sea Coley £13**  
French Style Peas, Brown Shrimp, Coastal Veg

**Glazed Baby Gammon £15**  
Char Sui, Sweet & Sour Pineapple, Pumpkin Puree

**King Scallops and Pork Belly £16**  
Savoy Cabbage, Parsnip, Toasted Seeds

**Salt Aged Picahna Steak £17**  
Skinny Fries, Peppercorn Sauce, Blue Cheese Salad



**FROMAGE**

All suitably Garnished: Fig 'n' Date Flapjack, Harome Honey, Aged Port Wine Jam

**Admiral Collingwood £5**

**Golden Cross £5**

**Yorkshire Blue £6**

**Harrogate Blue £6**

**Wensleydale £5**

**Mrs. Bells Blues, Ewes Milk Cheese £7**

**Tunworth £6**

**PUDDS**

**Everyday's a Sundae £6**

Hedgerow Fruits Puree, Fresh Brambles, Blackberry Meringues & Vanilla Ice Cream

**Affogato £6.50**

Ginger Caramel, Pedro Ximinez

**Dark Chocolate & Famous Grouse Mousse £7**

Hazelnut 'Peat', Singin' Johnny Sorbet

**SIDES**

**Via Vecchia Artisan Bread £3.50**

**Manzanilla Olives £4**

**Truffled Cauliflower Cheese £5**

**Cheesy Fries/Curry Mayonnaise £6**

**Devilleed Szechuan Chicken Wings £6**

**Honey Mustard Pigs in Blankets £6**

**Breaded Calamari/ Squid Ink Aioli £9**

**Tempura Broccoli/Chilli Pine/Nuts £5**



**SHARING BOARDS**

Half a Yard; plenty for 2 to share!

**Sunday Platter £35**

'Two chefs' Braised Beef Pie, Stump Mash, Heritage Carrots, Roasties, Puy Lentils, Broccoli, Truffle Cauliflower Cheese, Kale

**Gardener's Platter. £25**

A Medley of our Vegetarian Options

**Spanish Platter £25**

Chorizo, Serrano, Piquillo Peppers, Calamari, Manzanilla Olives, Manchego, Bread & Olive Oil

Add Iberico £5

*Perfect with Estrella Damm Inedit Beer*

**Charcuterie & Cheese £35**

Selection of Salamis, Cured Hams, Cheeses, Pickles & Preserves, Candied Walnuts, Bread & Olive Oil, Crackers.

*Perfect with a glass of Sherry*

