



SERVICE
DAYS

EVERY
SUNDAY

SERVICE
HOURS

12.00 PM
16.00 PM

SUNDAY LUNCH



TO SHARE

BAKED CAMEMBERT <i>cranberries - dough sticks pigs in blankets</i>	13.25
ARTISAN BREAD & OLIVE BOARD	10.00



STARTERS

SEASONAL SOUP OF THE DAY <i>chestnut soda loaf - butter rosette (V/VG)</i>	7.95
CHICKEN & PISTACHIO GALANTINE <i>garden fig jam - sourdough toast (GFA)</i>	8.50
BURRATA BRUSCHETTA <i>buttered greens - pickled radish mint - chilli oil (V GFA)</i>	7.95
HAND DIVED SCALLOP <i>caponata - squash purée crispy onions</i>	13.25

COCKTAILS

KEDLESTON CUP	7.50	SPICED APPLE BOURBON FIZZ	7.95
RHUBARB & ELDERFLOWER SPRITZ	7.50	CRANBERRY & APPLE	
GIN BRAMBLE	7.50	MOSCOW MULE	7.50
		ESSPRESSO MARTINI	7.50

MAIN COURSE

TRADITIONAL SUNDAY LUNCH
All Sunday lunches come with a selection goose fat roasties, creamed potatoes, pigs in blankets, Yorkshire pudding & buttered vegetables and as much meat gravy as you like!

BEEF	17.95
PORK	15.95
LAMB RUMP	23.50
TURKEY	19.95

POLLOCK 22.50
*parsley & tarragon potatoes -
chestnut mushroom & cognac sauce
- crispy sea herbs*
Wine Pairing: Bella Modella, Pinot
Grigio Rose, Italy, 12%

SOUS VIDE DUCK BREAST 25.95
*teriyaki noodles - pak choi
tenderstem broccoli*
Wine Pairing: Despacito Malbec,
Argentina, 13%

SPICED SQUASH &
SWEET POTATO PIE 19.50
*tpomme purée - fine beans - spiced
tomato sauce (V)*
Wine Pairing: The Accomplce Second
Heist, Chardonnay, Australia, 13%

SIDE DISH

JENGA CHIPS	3.50
CAJUN SKIN ON FRIES	3.50
GARDEN FIGS & GOATS CHEESE	3.95

DESSERT

BLACK FOREST FONDANT <i>honeycomb ice cream (V)</i>	8.50
CHRISTMAS PUDDING <i>brandy sauce (V/GFA)</i>	7.50
GINGERBREAD BRULÉE <i>candied stem ginger - shortbread</i>	7.50
DERBYSHIRE CHEESE SELECTION <i>house chutney - artisan crackers</i>	8.50
TEA/COFFEE & MINCE PIE	3.50

DECEMBER EVENTS


ABBA NIGHT • 3RD
ARTISAN MARKET • 4TH
HOHO MURDER MYSTERY • 9TH
MOTOWN NIGHT • 10TH
FESTIVE CHEER & CHOIR • 11TH
CHEESY POP NIGHT • 16TH
NEW YEARS EVE GLITTER BALL
NEW YEARS DAY CHAMPAGNE BRUNCH

HOT DRINKS

PRALINE HOT CHOCOLATE	3.95
DELUX HOT CHOCOLATE	3.50
PUMPKIN SPICE LATTE	3.25
HAZELNUT CAPPUCINO	3.25

ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot fully guarantee it.