



## Menu

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### Slow-cooked rump of beef

28-day-aged, grass fed Limousin beef from North Yorkshire supplied by fresh butchers, served with Yorkshire pudding, carrot & swede mash, mixed buttered vegetables, dripping roasted Lincolnshire maris piper potatoes and home-made gravy

The gravy is where the magic happens. We make our own beef stock and add red wine, a root vegetable mirepoix (a flavour base made from very slow-cooked, diced vegetables, with butter and oil on a low heat without coloring or browning) bay leaf, thyme and garlic.

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### Sticky Toffee Pudding

Sam's home-made sticky toffee pudding  
with sticky toffee sauce

Contains celery, gluten, egg, milk, mustard, sulphites  
Subject to availability or change of specification