

SUNDAY 1 COURSE £26/ 2 COURSES £36/ 3 COURSES £46

The
OLD
LIQUOR
- STORE

APERITIF

OLS CLASSIC NEGRONI **13** JOSEPH PERRIER NV CHAMPAGNE 125ML **14.5**

STARTERS

VEGETABLE BROTH OF PEARL BARLEY, JERUSALEM ARTICHOKE & CURLY KALE, WALNUT & TARRAGON PESTO, STICKY GUINNESS & TOASTED OAT LOAF. (VE)

SWEET POTATO & LINCOLNSHIRE POACHER RISOTTO, PICKLED GRELOT ONIONS, NASTURTIIUM, SALTED ALMONDS, MARJORAM(V)

CRAYFISH & PRAWN COCKTAIL, SUNDRIED TOMATO MARIE-ROSE, LILLIPUT CAPERS, HERB CIABATTA

MAINS

MARMALADE & CLOVE GLAZED GAMMON, BIG APPLE CIDER & ONION GRAVY, SPICED APPLE & SULTANA COMPOTE,
"NAKED PIG SCRATCHINGS"

ROAST SIRLOIN OF YORKSHIRE REARED BEEF, RED WINE & VEAL BONE GRAVY

TARRAGON BUTTERED CHICKEN BREAST, CARAMELISED ONION & FENNEL SEED STUFFING, POULTRY & MADEIRA GRAVY

BASIL PESTO & BLACK GARLIC BAKED PORTOBELLO MUSHROOM, CELERiac & LEMON THYME GRAVY (V)

**ALL SERVED WITH GARLIC & ROSEMARY ROASTED POTATOES, YORKSHIRE PUDDING, BAKED CAULIFLOWER & ISLE OF MULL CHEDDAR GRATIN,
HONEY GLAZED ROOTS, BUTTERED GREENS**

SIDE ORDERS

STEAMED SEASONAL GREENS, SALTED BUTTER	6
EXTRA YORKIES & GRAVY	4
SKIN ON FRIES WITH TRUFFLE & PARMESAN	6.5
CHIANTI BRAISED RED CABBAGE	6
FINE BEANS, SHALLOT CONFIT, TOASTED ALMOND	6
SMOKED BACON & JUNIPER CREAMED SAVOY CABBAGE	6
EXTRA GARLIC & ROSEMARY ROASTIES	4
TRIPLE COOKED CHIPS	6

DESSERT

CARAMELISED BANANA SUNDAE, LORD GENERAL RUM,
BOOZY RAISIN ICE CREAM, TOASTED PECAN, MUSCOVADO
CHANTILLY (N)

ESPRESSO & BITTER CHOCOLATE CHOUX BUN, SEA
SALTED CARAMEL, FRANGELICO

TODAY'S CHEESE SELECTION - 3 CHEESES, GRAPES,
BISCUITS, CHERRY VINE TOMATO & BASIL CHUTNEY

PAIR IT WITH FERREIRA TAWNY PORT 75ML 12