

Tickton Grange

SUNDAY LUNCH

TO START

CHICKEN LIVER PARFAIT
sticky shallots, sourdough

BLACKBERRY & PINE CURED SALMON
pickled blackberry, rye, red vein sorrel

SWEETCORN VELOUTÉ
herb oil

COMPRESSED FRUIT COCKTAIL
raspberry sorbet

MAIN COURSE

ROAST YORKSHIRE BEEF OR LAMB
creamy mash, Yorkshire pudding, rich gravy, duck fat roasts, seasonal vegetables

MIDDLETON ON THE WOLDS CHICKEN BREAST
peas, preserved wild garlic, hung yoghurt

FILLET OF BREAM
chorizo jam, pickled cucumber, spring onion velouté

SWEET POTATO
beetroot, watermelon

DESSERT

MANGO CHEESECAKE
mango sorbet

CHOCOLATE DELICE
cherry sorbet

BLACKBERRY & COCONUT MOUSSE
pistachio cake, caramelised white chocolate

TICKTON ARTISAN CHEESE SLATE
house baked fruit loaf, grapes, celery, biscuits

|Adults £32.50| |Children under 12 £17.50|

Coffee and Tickton Truffles (+£4.75)