



Sunday Menu

12:00pm – 6:00pm

2 COURSES 20.00 / 3 COURSES 25.00

Starters

Soup of the day, fresh bread roll, house churned butter (ask server for today's option) (VGA) 5.50

Chicken liver & madeira parfait, toasted brioche, onion chutney, rosemary salt 6.95

Moules mariniere, steamed in creamy white wine, onions & garlic sauce with rosemary roll 6.95

Salt & pepper squid with aioli dip 6.95

Fried Brie, tomato chutney, mixed salad (V) 6.95

Roasts

All roasts served with seasonal vegetables, Yorkshire pudding, rich beef gravy (GF)

Roast Sirloin of beef (medium rare) 16.50

Roast pork 15.50

French trimmed chicken breast 15.50

Roast leg of lamb 16.50

Cauliflower risotto, truffle oil and roast cauliflower florets with crispy hen's egg and parmesan (VGA) 14.95

Pan-roast salmon fillet, confit new potatoes, samphire, dill, and chive velouté 15.50

Desserts

Eton mess, homemade fruit compote, Chantilly cream and meringue (V) (GF) 6.95

Seasonal fruit crumble with oat and hazelnut topping, crème anglaise (V) (GF) 6.95

Baked lemon cheesecake, limoncello gel with dried raspberries 6.95

Warm chocolate brownie with chocolate sauce and vanilla ice cream (V) (GF) 6.95

Sticky toffee pudding, butterscotch sauce, honeycomb, vanilla ice cream (V) (GF) 6.95

Yorkshire cheese selection, fountains gold, Yorkshire blue, Barncliffe brie, fine fettle, quince jelly, tomato chutney, walnuts, and artisan crackers 6.95 or for two 12.00

(V) vegetarian (VGA) vegan adaptable (GF) gluten free

Please inform us of any allergies / dietary requirements. We cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.