

SUNDAY LUNCH

Served 12pm – 7:30pm

Starters

French Onion Soup served with a blue cheese croute, artisan bread and salted butter. (V)	£5
Chicken Liver Parfait served with sage butter, pistachio granola and toasted sourdough	£6
Homemade fishcakes served with garlic aioli and a rocket garnish.	£7
Crispy Pork Belly with a black pudding croquette and parsnip puree.	£7
Baked Camembert served with artisan breads, tapenade and a rocket garnish.	£7

Mains

Beef Stew served with a puff pastry lid, creamy mash and garden peas.	£10
Blue Cheese, Mushroom and Chestnut Pithivier served on a bed of rosemary and garlic new potatoes.	£10
Roast Turkey Crown , served with goose fat roast potatoes, Yorkshire Pudding, seasonal vegetables, crackling, sage and onion stuffing, cranberry sauce and red wine gravy.	£11
Roast Topside of Beef served with goose fat roast potatoes, Yorkshire Pudding, seasonal vegetables, homemade horseradish and red wine gravy.	£11
Honey Roasted Salmon Fillet with a teriyaki mixed salad and toasted sesame seeds.	£12
Roast Pork Loin served with goose fat roast potatoes, Yorkshire Pudding, seasonal vegetables, crackling, sage and onion stuffing, apple sauce and red wine gravy.	£12
Add 'Mash Potatoes'	£2

Desserts

Selection of Ice Creams and Sorbets served with fresh berries and fruit coulis.	£5
Glazed Lemon Tart served with fresh berries and raspberry sorbet.	£6
Vanilla Cheesecake served with fresh berries and vanilla ice cream.	£6
Salted Caramel Profiteroles served with hot chocolate sauce.	£6
Warm Chocolate Fudge Cake served with fresh double pouring cream.	£6
Cheeseboard for One a selection of Yorkshire Cheeses served with grapes, celery, walnuts, honey and biscuits.	£6