



Sunday Lunch Menu

2 courses £17 - 3 courses £20 - Children's £5.90

Starters

Soup of The Day Served with homemade bread	5.50
Chicken Liver Pate with orange and cranberry served with bruschetta	6.00
Yorkshire Pudding served with onion gravy	4.50
Roast Flat Cap Mushroom with caramelised onions and goats' cheese	6.00
Tempura Prawns Served with salad and sweet chilli sauce	6.00
Warm Halloumi Salad with olives and Italian crisp bread	6.00

Mains

A Choice of Roast Rump of Yorkshire Beef, Roast Pork, Roast Breast of Turkey or Roast Leg of Lamb Served with Yorkshire pudding, roast and mash potatoes, a selection of vegetables & proper homemade gravy	12.90
Pumpkin and Sage Ravioli served with Wild Mushroom Consommé	14.50
Steak and Ale Pie served with creamy mash and selection of vegetables	12.50
Vegetable Tagine served with aromatic apricot rice	13.50
Seared Monkfish Tail Asian Style* served with mild curry sauce and rice	15.50
Sunday Sharing Chateaubriand* 16 Oz fillet of Yorkshire beef cooked to your preference served with all the Sunday trimmings. Price is per 2 persons.	40.00

Dessert

Cream of Rice Pudding with raspberry compote	6.00
Classic Crème Brulee served with fruits and shortbread biscuit	6.00
Dark Chocolate Brownie with vanilla ice-cream & chocolate sauce	6.00
Sticky Toffee Pudding Served with toffee sauce and vanilla ice-cream	6.00
Gluten Free Syrup Sponge Served with custard	6.00
Vanilla Panna Cotta with vanilla ice-cream, raspberry compote and Tuille	6.00
Baked Lemon Cheesecake with lemon curd compote and ice-cream	6.00
Cheeseboard See overleaf for our Yorkshire cheeses (£3 supplement on 2 & 3 Course offer)	9.00

**Not included in 2 & 3 course offer*