



Sunday Lunch

Starters

Baked Brie de Meaux, confit red onion, garden rosemary, crusty bread	£6 v
Potted East Coast crab, celeriac remoulade & pear	£10
Pigs head terrine, piccalilli, fire toast	£7
Roast tomato soup	£6 v

Sunday Roast

Roast Rump of Local Reared Beef, horseradish sauce	£15
Roast Loin of Pork, crackling & Bramley apple sauce	£12
Roast Yorkshire lamb shoulder, garden mint sauce	£15

All served with Yorkshire pudding, goose fat roast potatoes, cauliflower cheese, roast carrot & braised red cabbage

Main Dishes

Chargrilled aubergine, curried vegetables, butterbean puree	£13 v
Beer battered haddock, chunky chips, mushy peas & tartare sauce	£15

Children

£7.95 or £9.95 with a pudding

- Roast with all the trimmings
- Battered fish & chunky chips with mushy peas
- Macaroni cheese with smoked bacon

Please let us know if you have any food allergies or dietary requirements.
A discretionary 10% service charge is added to final bills, 100% of which goes to our staff



Puddings

White chocolate mousse, Szechuan roast plum, soy caramel	£7
Treacle tart, cornflake ice-cream, blackcurrant compote	£6
Gluten free chocolate brownie, vanilla ice cream	£7

Cheese

Yorkshire

- Smoked Wensleydale – a traditional Wensleydale, smoked over oak for 16 hours
- Traditional Wensleydale – a crumbly tangy cheese from Hawes
- Fountains Gold – a mild, creamy cheddar, aged for 3 months

Guest

- Lincolnshire Poacher - A firm cheese, similar in style to a vintage cheddar. Matured for 6 months
- Traditional stilton – mature and creamy blue cheese

3 cheese - £8.95 | 5 cheese - £11.95

Pudding Wines

	50ml glass	Bottle
Chateau Petit Vordines	£6	£35
Palazzina Moscato	£4.50	£26

Coffee

Americano	£2.50
Espresso	£2.50
Macchiato	£2.65
Cappuccino	£3.25
Large espresso	£2.60
Latte	£3.25
Hot chocolate	£3.25
Mocha	£3.25
Tea	£2.00

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