



SUNDAY MENU

STARTERS

AMBER'S BREAD BOARD (V)

Freshly baked rosemary,focaccia, extra virgin olive oil, salted butter

PUMPKIN SOUP (V)(VE)(GF)

Seeds, pumpkin oil

BAKED CAMEMBERT (V)(GF OPTION)

To share between two
Fig chutney, grilled sourdough
4.00 Single Supplement

TRUFFLE & MUSHROOM STUFFED ARANCINO (V)

Black garlic ketchup, fresh rocket

HOT SMOKED TROUT (GF)

Pickled carrots, confit ratte potatoes, cucumber and dill salad, ricotta

HAM HOCK & PRUNE TERRINE

Caramelised onion chutney, brioche

MAINS

All our meats for roasting are Yorkshire bred

ROAST SIRLOIN OF HEREFORD BREED BEEF (GF OPTION)

Yorkshire pudding, rich gravy

ROAST EASINGWOLD PORCHETTA (GF OPTION)

Roasted apples, crackling, Yorkshire pudding, gravy

SELECTION OF ROAST MEATS (GF OPTION)

Duo of Roast Meats 3.00 Supplement / Trio of Roast Meats 5.00 Supplement

BUTTER ROASTED TURKEY BREAST (GF OPTION)

Pigs in blankets, herb and apricot stuffing, Yorkshire pudding, gravy

ROAST LEG OF LAMB (GF OPTION)

Mint glaze, rich gravy, Yorkshire pudding

BUTTERNUT SQUASH, LENTIL AND APRICOT WELLINGTON (V)(VE)

Wilted spinach, vegetarian gravy

All the above section are served with roasted potatoes, honey glazed roots & buttered seasonal greens

PAN FRIED PLAICE (GF)

Herbed potatoes, samphire, capers & cornichons, citrus burnt butter

CHICKEN SUPREME (GF)

Broccoli puree, forest mushrooms, kale crisps

SIDES

PIGS IN BLANKETS 5.00
SEASONAL GREENS 5.00

ROAST POTATOES 5.00
CAULIFLOWER CHEESE 5.00

TRIPLE COOKED CHIPS 5.00
HERB & APRICOT STUFFING 5.00

AFTERS

PEAR & BERRY CRUMBLE (V)

Creamy custard

APPLE TRIFLE (V) (GF OPTION)

Calvados crème patisserie, sweetened cream, apple crisps, apple jelly, sponge

STEAMED TREACLE SPONGE PUDDING (V)

Vanilla bean ice cream

DARK CHOCOLATE MARQUISE (V)

Glazed black cherries, kirsch gel, mascarpone

YORKSHIRE DAIRY ICE CREAM OR SORBET (V)(GF/VE OPTION)

Fruits & berries

LOCALLY PRODUCED FARMHOUSE CHEESE (V)(GF OPTION)
3.00 SUPPLEMENT

Kit Calvert Wensleydale / Hartington Blue / Cornish Brie / Sheffield Forge / Eh Up Yorkshire

2 COURSES 28.00 | 3 COURSES 35.00

A discretionary service charge of 10% will be added to your bill and given to our team. Allergens & Intolerances - VE Vegan / DF Dairy Free / V Vegetarian / GF Gluten Free:

We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where allergens are present. Therefore, we cannot guarantee any item is completely allergen- or gluten-free. Please inform our team of any allergies or intolerances before ordering. An allergen matrix is available for reference.

For gluten-free orders, we take precautions but cannot ensure the absence of gluten due to shared kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters—ask if unsure.