



SUNDAY MENU

STARTERS

SOUP OF THE DAY (V) (GF OPTION)

Baked Rustic bread, herb butter

WOODLAND MUSHROOM PARFAIT (V) (GF OPTION)

Focaccia croute, whipped truffle butter, shallot jam

PAN FRIED BLACK PUDDING (GF)

Endive salad, cider poached apple, spiced apple gel, Arran mustard cream

BURRATA WITH FIG (V) (GF OPTION)

Olive granola, chilli & orange burnt butter, baby basil, fig jam

PRAWN & SCALLOP RAVIOLI

Chive & citrus butter sauce, asparagus shavings, parmesan crumb

CONFIT CHICKEN & APRICOT PRESSING (GF OPTION)

Crisp pancetta, summer picked leaf, mint yoghurt, ciabatta shard

MAINS

ROASTED SIRLOIN OF DRY AGED HEREFORD BREED BEEF

Yorkshires own pudding

ROASTED EASINGWOLD PORK LOIN (GF)

Spiced apple compote, crackling

HONEY, ORANGE & RUBY PORT GLAZED GAMMON JOINT (GF)

Pan juices

Duo of roast meats 2.50 supplement

Trio of roast meats 4.50 supplement

WILD MUSHROOM, BORLOTTI BEAN & BABY SPINACH SUET PUDDING (V)

Roasted tomato & tarragon sauce

All the above served with roast potatoes, buttered mash, crushed carrot & swede, summer greens

MARINADED CHICKEN FILLET (GF)

Borlotti bean ratatouille, crisp potato layer, black garlic puree, chicken sauce, basil oil

SLOW BRAISED BEEF & YORKSHIRE ALE PIE

Buttered mash, summer greens, roasted king oyster mushroom, cracked peppercorn sauce

BUTTERNUT SQUASH & SAGE FILLED PASTA (VE) (GF)

Wilted spinach, baby leek, vegan cheese, herb oil

GRILLED SALMON FILLET (GF)

Creamed leeks & new potatoes, charred gem lettuce, crisp pancetta, saffron & dill oil

WARM SUMMER SALAD (GF)

Red chicory, baby gem, watercress, candied carrot, asparagus, pickled radish & shallot, pomegranate dressing

Add Confit duck leg, seared tuna or crispy tofu (VE)

SIDES

PIGS IN BLANKETS 5.00

SUMMER GREENS 5.00

ROAST POTATOES 5.00

CAULIFLOWER CHEESE 5.00

MASH POTATOES 5.00

TRIPLE COOKED CHIPS 5.00

AFTERS

STICKY TOFFEE SUNDAE (V)

Brown bread & vanilla pod ice creams, caramel sauce, cinder toffee

CLASSIC WARM APPLE & CINNAMON PIE (V)

Honey macerated sultanas, vanilla pod custard or double pouring cream

RASPBERRY PANNA COTTA

Red berry compote, elderflower Anglaise, meringue shard

BAKED CHOCOLATE FONDANT (GF) (V)

Clotted cream ice cream, minted tuille

GLAZED LEMON TART (V)

Blood orange sorbet, roasted nut granola, orange gel

BRITISH & YORKSHIRE FARMHOUSE CHEESE (V)(GF OPTION) 3.00 SUPPLEMENT

Kit Calvert Wensleydale

Hartington Blue

Cornish Brie

Sheffield Forge

Eh Up Yorkshire

2 COURSES 32.00 | 3 COURSES 39.00

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.