



## SUNDAY LUNCH MENU

### STARTERS

GF CHICKEN LIVER PARFAIT Confit Onion Marmalade, Toasted Brioche | £8

SOUP OF THE DAY Warm Sourdough | £7

DOREEN'S BLACK PUDDING SCOTCH EGG Rhubarb Brown Sauce | £9

GF SALT & CHILLI TEMPURA PRAWNS Siracha Mayo | £12

GF BAKED CAMEMBERT Rosemary, Honey & Garlic, Warm Sourdough, Onion Jam | £10.50

V SWEET POTATO & SPRING ONION PAKORAS Tamarind Chutney | £9

### MAIN COURSE

#### *Traditional Sunday Roasts*

21 DAY AGED SIRLOIN OF BEEF Served pink | £18

ROAST PORCHETTA Stuffed with Doreen's Black Pudding, Apple & Crackling | £16

ROAST BREAST OF YORKSHIRE WOLDS CHICKEN Lemon & thyme stuffing | £16

V SALT BAKED CELERIAC WELLINGTON Root Vegetable Gravy | £15

**All Served with Yorkshire Pudding, Roast Potatoes, Honey Roast Carrot,  
Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy**

GF THE COACH & HORSES BURGER | £16

Yorkshire Wagyu Beef, Cheese, Baby Gem  
Red Onion, Homemade Relish on a Brioche Bun  
with Skinny Fries & Crispy Dill Pickles

**Martin House**  
children's hospice

WE'LL DONATE £1 FROM  
THE SALE OF OUR  
COACH & HORSES BURGER

BEER BATTERED FISH & CHIPS Mushy Peas & Tartare Sauce | £16

V VEGAN V VEGETARIAN GF GLUTEN FREE GF GLUTEN FREE OPTION V VEGAN OPTION AVAILABLE

IF YOU REQUIRE MORE INFORMATION ABOUT ANY INGREDIENTS OR ALLERGENS IN OUR DISHES, PLEASE ASK A MEMBER OF OUR TEAM.  
DUE TO THE NATURE OF OUR BUSY KITCHEN, WE CANNOT GUARANTEE ANY OF OUR DISHES TO BE 100% ALLERGEN FREE



## SALADS

- Ⓜ GRILLED BREAST OF CHICKEN Baby Gem, Heritage Tomato | £15  
Croutons, Roast Peppers, Honey, Tarragon & Lemon Dressing
- Ⓜ Ⓜ FATTOUSH SALAD Vegan Feta, Warm Pitta, Yoghurt, Pomegranate Dressing | £14

## PIES

- Ⓜ FISH PIE Cod, Salmon, King Prawns, Creamy Lobster Bisque | £19  
Potato & Gruyere Topping, Served With Spring Greens Or A Seasonal Salad
- CHICKEN & TARRAGON PIE Served With Chips Or Mash | £15  
and Spring Greens & Homemade Gravy

## SIDES

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| Ⓜ GUNPOWDER POTATOES   £5<br>Spring Onion & Coriander   | Ⓜ SKINNY FRIES   £4<br>Rosemary Salt  |
| GARDEN SALAD   £4<br>Seasonal Salad from our own<br>Kitchen Garden, tossed in<br>House Dressing | Ⓜ SPRING GREENS   £5<br>Fresh from our own Kitchen<br>Garden with Herb Butter |
|   | Ⓜ FAT CUT CHIPS   £5<br>Truffle & Parmesan                                    |

## DESSERTS *There's always room!*

- Ⓜ STICKY TOFFEE PUDDING Miso Caramel, Vanilla Bean Ice Cream | £7.50
- Ⓜ CHOCOLATE MOUSSE Lime Butterscotch, Chocolate Cookie Crumb | £9
- CRUMBLE OF THE DAY Homemade Crumble | £8
- SUMMER BERRY CHEESECAKE Lemon Curd, Strawberry & Yuzu Ice Cream | £8
- Ⓜ VANILLA CRÈME BRULÉE Poached Rhubarb, Ginger & Oat Biscuits | £7
- Ⓜ A SELECTION OF 3 FINE CHEESES Homemade Chutney & Crackers | £10
- SELECTION OF NORTHERN BLOC ICE CREAMS & SORBETS | £7  
Please Ask About Today's Selection

Ⓜ VEGAN Ⓜ VEGETARIAN Ⓜ GLUTEN FREE Ⓜ GLUTEN FREE OPTION Ⓜ VEGAN OPTION AVAILABLE

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