

### SUNDAY LUNCH MENU

#### **STARTERS**

REAL SCAMPI FRIES Malt Vinegar Mayonnaise | &9

(FI) CHICKEN LIVER PARFAIT Grilled Brioche & Provenance Chutney | \$9

(6) V (60) SEASONAL GARDEN SOUP Mustard, Pickled Walnut & Grilled Rarebit Toast | &8

#### MAIN COURSE ---

Traditional Sunday Roasts

ROAST SIRLOIN OF BEEF Served pink | £18

PORCHETTA With Sage & Apple Stuffing | \$16

ROASTED BABY CHICKEN for 1 \$16 | \$30 to share

© ROOT VEGETABLE, LENTIL & RED WINE PITHIVIER | &16

Mushroom & Chestnut Puree, Red Wine Gravy

All Served with Yorkshire Puddings, Bottomless Gravy, Cauliflower Cheese, Glazed Carrots, Roast Potato & Kale In Caper Butter



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



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#### SIDES

- **(V) (G)** TRIPLE COOKED CHIPS | £4
  - (V) GF POTATO, ROAST CHESTNUT & ARTICHOKE GRATIN DAUPHINOISE | &6
- (V) (F) ROAST BEETROOT & WINTER LEAF SALAD | &4
  Blackberry Dressing & Walnuts
- (GARDEN VEGETABLES | £5
  With Herb & Caper Butter

# DESSERTS | \$8 There's always room!

- V YORKSHIRE TEA STICKY TOFFEE PUDDING
  Banana Caramel & Black Treacle Ice Cream
- V POACHED PLUM & CUSTARD PROFITEROLE
  Lemon Verbena Ice Cream
- (V) CROISSANT & MARMALADE BREAD & BUTTER PUDDING Ginger Caramel Ice Cream
- (y) (i) GF CHOCOLATE TRIFLE Bramble Sorbet, Creme Fraiche & Popping Candy
  - (V) (F) YORKSHIRE BLUE & DALE END CHEDDAR Fresh Soda Bread & Garden Chutney