

SAMPLE SUNDAY LUNCH MENU

----- STARTERS -----

REAL SCAMPI FRIES Malt Vinegar Mayonnaise | 9.00

CHICKEN LIVER PARFAIT Grilled Brioche & Provenance Chutney | 9.00

(6) (V) (F) SEASONAL GARDEN SOUP Mustard, Pickled Walnut & Grilled Rarebit Toast | 8.00

MAIN COURSE ----

Traditional Sunday Roasts

ROAST SIRLOIN OF BEEF Served pink | 18.00

PORCHETTA with Sage & Apple Stuffing | 16.00

ROASTED BABY CHICKEN | 16.00 for one | 30.00 for two

© ROOT VEGETABLE, LENTIL & RED WINE PITHIVIER | 16.00 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 | 16.00

(7) YEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GF) GLUTEN FREE OPTION (GF) VEGAN OPTION AVAILABLE



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---- SIDES

- **♥♥** TRIPLE COOKED CHIPS | 4.00
 - (V) (G) POTATO, ROAST

 CHESTNUT & ARTICHOKE

 GRATIN DAUPHINOISE | 6.00
- (V) (F) ROAST BEETROOT & WINTER LEAF SALAD | 4.00 Blackberry Dressing & Walnuts
- (GARDEN VEGETABLES | 5.00 With Herb & Caper Butter

DESSERTS | 8.00 There's always room! -

- V YORKSHIRE TEA STICKY TOFFEE PUDDING
 Banana Caramel & Black Treacle Ice Cream
- (v) POACHED PLUM & CUSTARD PROFITEROLE
 Lemon Verbana Ice Cream
- © CROISSANT & MARMALADE BREAD & BUTTER PUDDING
 Ginger Caramel Ice Cream
 - ©V GF CHOCOLATE TRIFLE

 Bramble Sorbet, Creme Fraiche
 & Popping Candy
 - YORKSHIRE BLUE & DALE END CHEDDAR Fresh Soda Bread & Garden Chutney