

SUNDAY MENU



Two-courses £26 | Three-courses £32

STARTERS

Classic Smoked Salmon, Shallot, Egg, Caper,
Gherkin, Brown Bread & Butter [GF]

Soup of the Day, Homemade
Focaccia [PB | GFA]

Bang Bang Cauliflower, Sriracha
Mayonnaise [PB]

Ham Hock Bonbons, Mustard
Mayonnaise

Korean Fried Chicken, Pickled Vegetables

ROASTS & MAINS

21 Day Aged Roast Beef, Served Pink

Roast Loin of Pork, Apple Sauce

Yorkshire Chicken Supreme, Sage & Onion Stuffing

Beer Battered Haddock, Crushed Peas, Chips, Tartare Sauce

Puy Lentil Shepherds Pie, Roasted Root Vegetables, Vegan Gravy [PB]

All Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Traditional Gravy

SIDES

Cauliflower Cheese £4.00

Braised Red Cabbage £4.00

Chips £4.00

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Fudge Ice Cream

Affogato, Vanilla Ice Cream, Hot Espresso, Biscotti

Dark Chocolate & Orange Mousse, Cookie Crumb, Hazelnut & Chocolate Ice Cream

Vanilla Panna Cotta, Fresh Mango, Mint

Northern Bloc Sorbet/Ice Cream - please ask for our selection [GF | PBA]



GF - Gluten Free | GFA - Gluten Free Available | PB - Plant Based | PBA - Plant Based Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables over six guests.