

SUNDAY MENU

Two-courses £26 | Three-courses £32



FOR THE TABLE

Homemade Rosemary Focaccia, Yorkshire Rapeseed Oil, Balsamic £5.00

Pitted House Olive Mix [PB | GF] £6.00

STARTERS

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

Treacle Cured Salmon, Lemon, Pickled Radish, Lambs Leaf [GF]

Classic Prawn Cocktail, Peeled Wild Atlantic Prawns, Gem Lettuce, Slow Roast Cherry Tomatoes, Pickled Cucumber, Cocktail Sauce

Shiitake Mushroom & Grilled Broccoli Salad, Miso Dressing [PB | GF]

Korean Fried Chicken, Pickled Vegetable Salad

ROASTS & MAINS

30 Day Aged Roast Beef, Served Pink

Roast Loin of Pork, Apple Sauce

Yorkshire Chicken Supreme, Sage & Onion Stuffing

Theakston Beer Battered Haddock, Crushed Peas, Chips, Tartare Sauce

Jerusalem Artichoke, Mushroom Duxelles, Roast Leeks, Sauce Vierge, Crisp Green Salad [PB | GF]

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

Pigs in Blankets £4.95 · Add an Extra Yorkshire Pudding £1.50
Cauliflower Cheese £4.50 · Braised Red Cabbage £4.50 · Chips £4.50

DESSERTS

Sticky Toffee Pudding, Sea Salt Caramel Sauce, Vanilla Ice Cream [GF]

Baked Vanilla Cheesecake, Butterscotch Sauce

Chocolate Fondant, Black Cherry Ice Cream

Apple & Rhubarb Crumble, Buttermilk Custard

Brymor Ice Cream, Chocolate Flake [GF]



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

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.