

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

Seasonal Kitchen Garden Soup, Homemade Focaccia,
Salted Butter [PBA | GFA]

Prawn Cocktail, Baby Gem,
Tomato & Lime Jelly, Pickled Cucumber [GF]

Korean Gochujang Fried Chicken, Chilli, Honey & Soy
Dressing, Pickled Vegetables, Sesame Seeds [GF]

Chargrilled Mackerel, Chermoula, Jerusalem
Artichoke Puree, Watercress & Apple Salad [GF]

ROASTS & MAINS

30 Day Aged Roast Beef, Served Pink

Yorkshire Chicken Supreme, Sage & Onion Stuffing

Roast Loin of Pork, Apple Sauce

Nut Roast (V, PBA)

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

Pigs in Blankets £4.95 // Extra Yorkshire Pudding £1.50

Cauliflower Cheese £4.50 // Braised Red Cabbage £4.50 // Chips £4.50

Theakston Beer Battered Haddock, Homemade Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon [GF]

Homemade Steak & Ale Pie, Seasonal Vegetables, Mash or Chunky Chips, Gravy

Roasted Cod Loin, Crushed New Potatoes & Leeks, Shellfish Bisque, Lemon Thyme Oil [GF]

DESSERTS

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

Mango Panna Cotta, Dried Mango [PB | GF]

Eton Mess, Seasonal Strawberries, Vanilla Chantilly Cream, Strawberry Purée

Northern Bloc Ice Cream & Sorbet - Please ask for Flavours [PBA]

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

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.