

Sunday Menu

STARTERS

CHICKEN & LEEK TERRINE

Pistachio, Brioche

CHARRED MACKEREL

Crispy Cod Brandade, Horseradish

ROOT VEGETABLE & CHEDDAR TART

Squash Puree, Beetroot Tuile

MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK LOIN

Sage & Onion Stuffing

HOMEMADE NUT ROAST (V)

FISH OF THE DAY

Please ask one of the servers

All roasts are served with roast potatoes, yorkshire pudding, seasonal vegetables & homemade gravy

DESSERTS

TREACLE TART

Clotted Cream Ice Cream, Almond Tuile

BRAMLEY APPLE TRIFLE

Crème Fraiche Sorbet

PISTACHIO PARFAIT

Forced Yorkshire Rhubarb, Champagne Jelly

SELECTION OF BRITISH & LOCAL CHEESE'S

*Chutney & Crackers, Candied Walnuts, Watercress
(£7 Supplement)*

2 COURSE £37

3 COURSE £39

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering