



SUNDAY ROASTS

Served on Sundays 12 to 5pm

STARTERS

Dewars Prawn Cocktail 10 Kcals 331 (GFO)

Atlantic Prawns, Iceberg Lettuce, Cucumber, Red Pepper, Marie Rose Sauce

Smoked Ham Hock Terrine 10 Kcals 398 (GFO)

Apple and Ale Chutney, Toasted Ciabatta Bread

Slow Braised Ox Cheek 12 Kcals 390

Pearl Barley Risotto, Rich Jus

Seasonal Soup (v) 8 Kcals 239 (GFO)

Bread & Butter

MAINS

All served with Duck Fat and Rosemary Roast Potatoes, Creamy Mash Potatoes, Buttered Seasonal Greens, Carrot and Swede Mash, Carrot Puree, Cauliflower Cheese, Yorkshire Pudding & Rich Meat Gravy

Slow Cooked Yorkshire Sirloin (Served Pink) 22 Kcals 1327 (GFO)

Slow Roasted Grass-fed Beef

Roasted Yorkshire Pork Shoulder 22 Kcals 1457 (GFO)

Pork Cooked in Cider and Apples, Crispy Crackling

Pan Roasted Chicken Breast 22 Kcals 1404 (GFO)

Orange & Rosemary

Homemade Gnocchi (v) 22 Kcals 641

Burrata, Roasted Tomato Sauce

Pan Fried Halibut 22 Kcals 841

Sauteed Potatoes, Shallot Sauce, Kale

DESSERTS

Lemon Posset 8 Kcals 375

Raspberry Coulis & Biscuit Crumb

Hot Chocolate Brownie 8 Kcals 437

Chocolate Ice Cream

Cheese Board 14 Kcals 1110 (GFO)

Yorkshire Blue, Vintage Reserve Cheddar, Brie, Ribblesdale Ash Goat, Crackers,

Apple & Ale Chutney, Grapes

Sticky Toffee Pudding 8 Kcals 624

Butterscotch Caramel Sauce, Vanilla Ice Cream

Kindly please advise of any special dietary requirements. Whilst we do our best to reduce the risk of cross contamination, we cannot guarantee that any of our dishes are free from allergens. Our dishes may contain nuts or nut traces. Meat and fish products may contain small bones.

Additional allergen information is available on request. GFO - Gluten Free Option Available. 20.11

