



Sunday Lunch

Served 12.30pm until 4pm

2 courses £22 - 3 courses £26

Starters

French onion soup served with a cheese crouton **VeO GFO**

Smoked mackerel fillet, orange, citrus fennel slaw **GFO**

Baked goats' cheese, strawberry & mint jam, truffle toasted ciabatta **GFO**

Ham hock terrine, piccalilli puree, red onion marmalade, croutes **GFO**

King prawn & smoked salmon cocktail, marie rose sauce, cucumber, lemon salad, brown bread & butter **GFO**

Main Courses

Roast Beef

Chargrilled chicken thigh

Nut Roast

All served with duck fat roast potatoes, creamy mashed potatoes, apricot stuffing, honey roasted root vegetables, tenderstem broccoli, traditional Yorkshire pudding and gravy

Desserts

Chocolate brownie, cherry sauce, toasted marshmallows & Yorvale vanilla pod ice cream **VeO**

Baked cheesecake, berry compote & pouring cream

Sticky toffee pudding, butterscotch sauce & Yorvale vanilla pod ice cream

Blondie, toasted almonds, strawberry & mint jam & Yorvale vanilla pod ice cream

Please let your server know of any allergy or dietary requirements, most of our dishes can be altered at the request of the guest to suit dietary needs or preference. Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our dishes