

SUNDAY MENU

STARTERS

Prawn cocktail, crevettes and cold-water prawns in a lobster cocktail sauce with baby gem lettuce and locally baked bread and butter	£7.50
Yorkshire Duke of Wellington blue cheese brûlée with granary toast and grapes (v)	£6.95
Yorkshire cured beef carpaccio with Yorkshire goats' cheese stotty, Yorkshire rapeseed oil, balsamic pearls and rocket	£7.95
Vegan black pudding and king oyster mushroom scallops with pea puree (vg)	£6.95

ROASTS

All of our meats are supplied by our friends at Yorkshire Dales Meat Company.

Served with roast potatoes, braised spiced red cabbage, mashed potato, seasonal vegetables, Yorkshire pudding and red wine gravy.

Yorkshire Dales beef topside	£12.95
Roast pork loin with crispy crackling	£12.95
Roast chicken breast	£12.95
Yorkshire Dales lamb rump	£14.95
Walnut and sunflower seed nut roast (vg and gf on request)	£11.95

MAINS

Leeds Best battered haddock with hand cut chips, pea puree and homemade tartare sauce	£12.95
Steak and red wine pie topped with puff pastry, served with creamy mashed potato, and buttered vegetables	£12.95
Honey and chilli glazed belly pork with crackling, grilled new potatoes, pineapple and roasted cherry tomatoes	£13.50
Pan fried seabass with wilted greens and crushed new potatoes in lemon caper butter	£13.50
Yorkshire goats' cheese stotty with roasted beetroot, and sunflower seed salad served in a crisp pastry basket (V)	£11.50

SIDES

Pigs in blankets / Cauliflower cheese / Pork and sage stuffing	£4.50
Roast potatoes / Yorkshire puddings and gravy	£3.50

DESSERTS

Pimms and Leeds gin jelly with Northern Bloc raspberry and sorrel sorbet, mint, orange, strawberry, cucumber and honeycomb pieces	£5.95
Chocolate tart with Northern Bloc Madagascar vanilla ice cream (v)	£5.95
Limoncello tart with fresh raspberries (v)	£5.95
Northern Bloc Neapolitan with 3 individual scoops of raspberry and sorrel sorbet, Madagascar vanilla and rich chocolate ice cream (v)	£4.95

(v) vegetarian (vg) vegan (gf) gluten free

For information regarding allergens please ask a member of our team