

## SUNDAY MENU

### STARTERS

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| 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 |
| Corned beef hash cake, slow cooked Yorkshire Dales beef brisket with potatoes, coated in a golden crumb served with spinach, chutney and a poached egg | £6.95 |
| 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.

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| 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

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| 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 |
| Vegan fish and chips with beer battered banana blossom, pea puree and tartare sauce (vg)                       | £11.50 |

### SIDES

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

### DESSERTS

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| Apple crumble with Northern Bloc Madagascar vanilla ice cream (v)   | £5.95 |
| Chocolate tart with chocolate and sea salt ice cream (v)  | £5.95 |
| Limoncello tart with raspberry coulis and soft fruits (v)   | £5.95 |
| Yorkshire Cheeseboard with Britannia cheddar, Duke of Wellington blue and Yorkshire rhubarb "Rhuby Crumble" cheese with chutney and cheese biscuits | £8.95 |

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

For information regarding allergens please ask a member of our team