

SUNDAY MENU

STARTERS

Chicken liver pâté, with pink peppercorn butter	£6.95
Ham hock terrine, with pickled cucumber, chutney, and deep fried quails egg	£6.95
Soup of the day, with toasted locally baked bread and butter (v)	£4.95
Roasted beetroot, Yorkshire goats cheese, and walnut salad (v) (gf)	£6.95
Prawn cocktail, crevettes and cold-water prawns in a lobster cocktail sauce with baby gem lettuce, and locally baked bread and butter	£7.50

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	£14.50
Seasonal nut roast (vg and gf on request)	£11.95
Portobello mushroom, sweet potato and stout tart (vg and gf on request)	£11.95

MAINS

Leeds Best battered haddock, with hand cut chips, pea puree and homemade tartare sauce	£12.50
Beef bourguignon, with creamy mashed potatoes, crispy bacon and garlic croutons	£12.95
Pan fried seabass with crushed new potatoes in lemon caper butter and wilted greens	£13.50
Chargrilled gammon, with chilli and orange glazed grilled fresh pineapple, hand cut chips and watercress (gf)	£10.95

SIDES

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

DESSERTS

Yorkshire cheese board with caramelised onion chutney, apple, biscuits. For 2 to share	£8.50
Chocolate and orange tart with vanilla ice cream and berries (vg)	£5.95
Sticky toffee pudding with caramel sauce and vanilla ice cream	£5.95
Crème brulee with homemade shortbread	£5.95

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

For information regarding allergens please ask a member of our team