

## 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
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.*

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

### SIDES

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

### DESSERTS

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	£8.50

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

For information regarding allergens please ask a member of our team