

## SUNDAY MENU

### Starters

**Wild mushroom & thyme soup** **VE/GF**  
Crispy sage, crusty bread – 9

**Topside of beef** **GF/N**  
Radicchio, hazelnut & parmesan salad – 14

**Asparagus** **VE/GF**  
Lemon tahini sauce – 12

**White anchovies**  
Tomato & garlic crostini, black olive tapenade, chive oil – 12

**Smoked duck & figs** **GF/N**  
Celeriac puree, pomegranate, honey & walnut dressing – 13

**Sticky vegetable skewers** **VE**  
Sesame miso hummus – 10

### Roasts

**Sunday roast** **GFO**  
Yorkshire pudding, roast & mashed potatoes, carrot & swede mash, red cabbage, parsnip, seasonal veg, gravy

Roast beef – 19  
Roast pork, stuffing & crackling – 19  
Roast chicken – 19  
Roast lamb – 22

Triple (beef, pork & chicken) – 24  
Small beef, pork or chicken roast – 14

**Extras**  
Pigs in blankets – 5  
Cauliflower cheese – 4 **V**  
Extra Yorkshire pudding – 2 **V**

**Vegan roast** **VE/GFO**  
Yorkshire samosa pie 🌶️, Mashed potatoes, carrot & swede mash, red cabbage, parsnip, seasonal veg and gravy – 19

### Mains

**Halibut** **GF**  
King prawns, mussels, samphire, sauteed potatoes, roasted lime & white wine velouté – 28

**Asparagus, pea & hazelnut pappardelle** **VE/N**  
Lemon & thyme oil, dairy-free parmesan cheese – 22

### Sides

Heritage tomato salad – 6.5 **VE/GF**  
Radicchio, hazelnut & parmesan salad – 6.5 **V/GF/N**  
Purple sprouting broccoli – 4.5 **V / GF**  
Jersey royals, herb butter – 4.5 **V / GF**  
Twice-cooked hand-cut chips – 4.5 **V/VE/GF**  
Sweet potato fries – 4.5 **V/VE/GF**  
Onion rings – 4  
Garlic ciabatta – 4 **V**  
Skinny fries – 3.5 **V/VE/GF**

## Desserts

### Burnt Basque cheesecake **V/GF**

Calvados poached pear – 10

### Lime pie **V**

Pineapple & Passionfruit Sorbet – 10

### Chocolate & almond torte **V/GF**

Clotted cream – 10

### Banana & tahini brûlée tart **VE/GF**

Caramel Swirl non-dairy ice-cream – 10

### Yorkshire cheese & biscuits **V/GFO**

Smoked Wensleydale, Yorkshire brie, Shepherd's Purse blue, Abbot's Bronze cheddar with balsamic onion – 10

### Scoop of ice cream – 1.5 per scoop

Choose from:

- Vanilla
- Strawberry
- Rocky Road
- Caramel Honeycomb
- Caramel Swirl **VE**
- Pineapple & Passionfruit Sorbet **VE**

## Kids' Menu

### Roast chicken & chips

Garden peas, gravy – 13

### Cumberland sausage & mash

Garden peas, onion gravy – 13

### Mac & cheese **V**

Garlic ciabatta – 13

### Sourdough pizza bread

Rocket, tomato & parmesan side salad & fries – 13

- Margarita with fresh basil & oregano **V**

- Chorizo, Chicken & Red Onion

**SERVICE NOT INCLUDED.** Except for bookings of 8 or more, where an discretionary 10% is added to the bill. All gratuities are given to staff.

**V** – Vegetarian, **VE** – Vegan, **GF** – Gluten Free, **GFO** – Gluten Free Option, **N** – Contains nuts.

We source as much of our food as locally as possible, so all menu items are subject to availability. Our kitchen uses gluten and nuts in many dishes. Our menu descriptions may not show all the ingredients in every dish. For more info., please ask for the allergen menu.