



SUNDAY LUNCH

Served Between 12 noon to 4pm

2 COURSES £19.95 | 3 COURSES £24.95

STARTERS

SEASONAL SOUP OF THE DAY (V)

CHICKEN & YORKSHIRE CHORIZO TERRINE Sweetcorn Purée, Radish Salad & Onion Bread

YORKSHIRE HALLOUMI Cumin, Roast Tomato Salad, Harissa Yoghurt (V,GF)

CRAB CAKES Rocket & Pickled Radish, Lemon & Garlic Aioli

TWICE BAKED SMOKED BACON & KEENS CHEDDAR SOUFFLÉ

SEAFOOD PLATTER Tempura King Prawns & Chilli Jam, Beetroot Cured Smoked Salmon
Crayfish Cocktail, Crab Cakes & Garlic Aioli For Two to Share (£10 Supplement)

MAIN COURSES

TRADITIONAL ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF Robin Hirst, Neasham Grange, Darlington

ROAST LOIN OF PORK Smithy House Farm, Northallerton
Crackling, Apple Sauce

YORKSHIRE GRAIN FED ROAST CHICKEN BREAST Sage & Onion Stuffing

NUT & VEGETABLE ROAST (V)

All Served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese
Seasonal Vegetables & Lashings of Gravy

BLACK SHEEP BEER BATTERED FISH & HAND CUT CHIPS

Mushy or Garden Peas, Tartare Sauce & Lemon

YORKSHIRE WAGYU BURGER Hand Cut Chips, Brioche Bun, Cheese & House Relish

SWEETCORN & SPRING ONION RISOTTO Coriander & Pickled Chilli Salad (V, GF)

THE BLACK BULL FISH PIE Smoked Haddock, Scottish Salmon, King Prawns, Scallop
Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables

PUDDING

STICKY TOFFEE PUDDING Butterscotch Sauce, Cinder Toffee Ice Cream

SET VANILLA YOGHURT Fresh Strawberries & Caramelised Brown Bread

PASSION FRUIT DELICE Coconut Sorbet, Fresh Mango, Sour Pineapple

RASPBERRY CHEESECAKE Peach, White Chocolate

AN INDULGENCE OF CHOCOLATE & PEANUT Dark Chocolate Fondant, Mini Magnum
Chocolate Crisp, Milk Chocolate & Praline Mousse, Peanut Ice Cream & Brittle (£5 Supplement)

TWO CHEESE BOARD Crackers, Fruit Cake, Quince Jelly & Grapes

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering.
We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.