



SUNDAY LUNCH.

Available from 12pm - 6pm.

2 Courses £19.95 | 3 Courses £24.95

STARTER.

Seasonal Soup Of The Day (V)
Freshly Baked Sourdough

Pressed Yorkshire Ham Terrine
Pickled Vegetables • Piccalilli Gel

Chicken Liver Parfait
Fruit Chutney • Toasted Brioche

St Helen's Goats Cheese Bon Bons (V)
Plum Chutney • Candied Hazelnuts

Prawn & Crayfish Salad (GF)
Baby Gem • Pickled Cucumber
Bloody Mary Cocktail Sauce • Celery Salt

Wensleydale Cheese Twice Baked Soufflé (V)
Fennel & Apple Salad • Tarragon Dressing • Candied Walnuts

ROAST.

All served with Yorkshire Pudding • Roast Potatoes • Smashed Carrot & Swede • Seasonal Vegetables • Cauliflower Cheese • Proper Gravy

21 Day Aged Grand Reserve Sirloin Of Beef (Served Pink)

Roast Loin Of Pork
Apple Sauce • Crackling

Roast Breast Of Yorkshire Wolds Chicken
Lemon & Thyme Stuffing

Roast Vegetable Wellington (V)
Warm Tomato Dressing

MAIN.

Black Sheep Beer Battered Haddock
Chunky Chips • Mushy or Garden Peas • Tartare Sauce • Lemon

Aged Steak & Ale Pie
Hand Cut Chips or Mash • Seasonal Greens • Proper Gravy

Vegan Squash & Winter Root Risotto (V)
Butternut Squash • Roast Winter Roots
Kale Pesto • Crispy Shallots

Fillet Of Cod (GF)
Crispy Potatoes • Caramelised Cauliflower
Buttered Leeks • Mussel Cream Sauce

DESSERT.

Sticky Toffee Pudding
Butterscotch Sauce • Cinder Toffee Ice Cream

Chocolate & Orange Panna Cotta
Clementine Curd • Cookie Crumb

Apple & Blackberry Fruit Crumble
Vanilla Custard

A Selection of 3 fine Yorkshire Cheeses
Biscuits • Celery • Chutney

Trio Of Sorbet | Ice Cream (GF)
Please ask for our selection

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are gluten free. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.