



SUNDAY LUNCH

2 Courses 32.00 3 Courses 38.00

A LITTLE SOMETHING TO START... £4.50

Olives

Marinated Nocarella olives

Bread

Freshly baked sourdough & whipped butter

SOMETHING ON THE SIDE...

From the garden

(sides 5.00 each or 2 for 8.00)

Triple cooked chips (Ve)

Dauphinoise (GF) (V)

Grain mustard mash potato (GF)

Maple glazed winter vegetables (GF) (Ve)

Braised red cabbage (GF) (V)

Two extra Yorkshire Puddings and gravy
4.50

TO BEGIN...

Velouté

Celeriac, apple, prune, hazelnut (Ve)

Goats Cheese

Truffled goats cheese, raspberry, balsamic, honeycomb, parkin (V)

Smoked Salmon

Smoked salmon, buckwheat blini, crème fraiche, dill

Ham

Braised Yorkshire ham hock, sauce gribiche, prosciutto, pear (GF)

Autumn Salad

Butternut Squash, home-made ricotta, toasted oats (V) (*GF)

TO FOLLOW...

Beef

Yorkshire salt aged Beef, roast potato, glazed carrot, cabbage, Yorkshire pudding, parsnips.

Pork

Pork loin, apple sauce, roast potato, glazed carrot, cabbage, Yorkshire pudding, parsnips.

Haddock

Beer battered Haddock, triple cooked chips, pea puree, curry sauce, tartare sauce, charred lemon

Cod

East Coast cod loin, white bean cassoulet, vanilla, samphire (GF)

Macaroni

Truffled macaroni, Gruyere, wild mushroom, spinach, garlic bread crumb (V)

Risotto

Roasted squash and pearl barley risotto, 24-month parmesan, pumpkin seed, tenderstem broccoli (V) (*Ve)

TO FINISH...

Pannacotta

Coconut panna cotta, confit pineapple, chilli syrup (GF) (Ve)

Tiramisu

Lady fingers, espresso, amaretto, mascarpone mousse (V)

Chocolate

Salted dark chocolate torte, almond sable, vanilla ice cream, honeycomb (V)

Crumble

Mulled apple, pear and blackberries, toasted oats, maple cream (Ve)

Toffee

Sticky toffee pudding, butterscotch, brandy snap, clotted cream (V)

Parkin

Yorkshire parkin, Harrogate blue cheese, prune (V)

Cheese

Selection of British cheeses, chutney, confit apricots, frozen grapes, artisan crackers. (*GF)

Ice-Creams & Sorbets

Vanilla (GF), Belgian chocolate (GF, Ve), crushed strawberry (GF), orange sorbet, coconut sorbet (GF, Ve) lime & lemon sorbet (GF, Ve),

(V) Vegetarian (Ve) Vegan (GF) Gluten free (*GF) can be made gluten free (*Ve) Can be made Vegan. Our food is prepared in a kitchen where nuts, gluten and other allergens may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerances, please ask a member of our team before ordering who will be delighted to assist you.

COCKTAILS

THE CLASSICS – 16.00

Classic Martini (Choose between Gin or Vodka)

Dirty or dry with a Lemon twist

Aperol Spritz

Aperol, Prosecco and soda

French Martini

Vodka, Raspberry, Pineapple

Negroni

Gin, Campari, Sweet Vermouth

Old Fashioned

Bourbon, Angostura, Sugar, Orange Twist

Cosmopolitan

Vodka, Cointreau, Cranberry, Lime

Clover Club

Gin, Raspberry, Lemon, Sugar

Tom Collins

Gin, Lemon, Sugar & Soda

Bramble

Gin, Lemon, Sugar & Crème de Mure

Moscow Mule

Vodka, Lime, Sugar & Ginger Beer

Margarita

Tequila, Cointreau, Lime & Agave

Bellini

Peach & Prosecco

Mojito

Rum, Lime, Mint, Sugar & Soda

Boulevardier

Bourbon, Campari & Sweet Vermouth

Kir Royal

Crème de Cassis & Champagne

French 75

Gin, Lemon, Sugar & Champagne

MOCKTAILS

Espresso No-tini 9.00

Lyres Coffee 0%, Espresso & Sugar

Clover's Secret 9.00

Tanquary 0%, Raspberry, Lemon, Sugar

Italian Spritz 10.50

Lyres Italian Aperitif, ALT Sparkling 0% & Soda

Nojito 7.00

Apple, Lime, Sugar, Mint & Soda

Hibiscus Fizz 7.00

Hibiscus, Lemon & Soda

Aldwark Sunset 7.00

Orange, Pineapple, Grenadine & Lemonade

APERITIFS

GIN

Aldwark Gin - Maple Leaf & Lovage, Bright Citrus 5.50

North Yorkshire - Heather & Bilberries 5.50

East Yorkshire - Salty Kelp & Sweet Honey 5.50

South Yorkshire - Mint Leaf & Citrus 5.50

West Yorkshire - Warming Cardamom & Anise 5.50

Yorkshire Raspberry 5.50

Rhubarb & Vanilla 5.50

Mango & Passionfruit 5.50

Spiced Blood Orange 5.50

Parma Violet 5.50

Pineapple & Grapefruit 5.50

Bombay Sapphire - *Hampshire*, Juniper & Pepper 6.00

Hendricks - *Scotland*, Cucumber & Juniper 6.50

Tanqueray - *Scotland*, Juniper 5.50

Tanqueray Seville - *Scotland*, Orange 5.50

Tanqueray 10 - *Scotland*, Grapefruit & Juniper 6.50



VODKA

Ricky Gervais' Dutch Barn Vodka, York 5.50

Belvedere - *Poland*, Single Estate Rye, Smooth 7.00

Grey Goose - *France* 7.50

BEER & CIDER

	Pint	Half
Birra Moretti - <i>Italy</i>	6.50	3.25
Cruzcampo - <i>Sevilla</i>	6.50	3.25
Beavertown Neck Oil - <i>London</i>	6.50	3.25
Orchard Thieves - <i>Hereford</i>	6.00	3.00
Guinness - <i>Dublin</i>	6.50	3.25
Theakston's Best Bitter - <i>Yorkshire Dales</i>	5.50	2.75

LOW ALCOHOL

Birra Moretti 0% 330ml bottle - *Italy* 4.00

Heineken bottle 0% 330ml - *Netherlands* 4.00

Tanqueray gin 0% - *London* 4.50

Pentire gin 0% - *Cornwall* 4.50

