Sunday menu ~ SERVED ~ 12noon-8pm

£7



SNACKS & STARTERS

N'DUJA SCOTCH EGG	£7	YORKSHIRE RAR	
ith parmesan mayo and rocket		on toasted sourdough v	

ONION BHAJIS £7 with balti sauce, mango chutney and

mint yoghurt (vg, gf)

EBIT with red onion and ale chutney (v)

DEVILLED WHITEBAIT £6.50 AND CALAMARI with lime mayo

SUNDAY DINNER

BRITISH BEEF TOPSIDE (gfo) £17

MOSS VALLEY PORK SHOULDER (gfo) £17

TWO MEATS SPECIAL beef and pork (gfo) £22

CHICKEN SUPREME (gfo) £16

SQUASH, CARROT & PECAN NUT ROAST (v, vgo, gfo) £15

Served with all the trimmings ...

roast potatoes, seasonal vegetables, stuffing, Yorkshire pudding & gravy

MAINS

BUTTERMILK FRIED CHICKEN BURGER ranch sauce, baby gem and red onion	£13
HOUSE BURGER 2x3oz British beef patties with American cheese and burger sauce (gfo)	£13
CAJUN SPICED BLACK BEAN BURGER with lime mayo, baby gem and red onion (vg) All burgers served with handcut chips	£12
and slaw (vg) Burger add-ons:	
smoked bacon; American cheese; Vegan Applewood cheese; Yorkshire Blue; n'duja; onion rings £1·50 each caramelised onions; fried egg; jalapenos 50p each	
PIE OF THE DAY with mushy peas, gravy and your choice of buttered mash or hand cut chips vegetarian option available	£14
hand cut chips and tartare sauce with your choice of curry sauce or mushy peas	£14
CURRYWURST Piper's handmade bratwurst with Berlin style curry sauce, crispy onions, gherkins and hand cut chips vegetarian option available	£14

80Z FLAT IRON STEAK with Bordelaise sauce, grilled tenderstem broccoli and hand cut chips (gfo)	£23
CELERIAC & WILD	£14
MUSHROOM RISOTTO	
topped with blue cheese and chestnuts	
(v, vgo, gf)	

SIDES HAND CUT CHIPS £3.50 (v, vgo, gfo) **BUTTERED MASH** (v, gf) £3·50 **BEER BATTERED** £3.50 **ONION RINGS** (v) £3 **ROOT VEGETABLE** SALAD with Dijon dressing (vg, gf) **RED CABBAGE &** £3**BEETROOT SLAW** (vg. gf) £4.50 **CAULIFLOWER** CHEESE (V) YORKSHIRE PUDDING £1·50 (V) **ROAST POTATOES** (vg, gf) £3.50 £3.50 **BUTTERED GREENS** (v, vgo, gf)

DESSERTS

all £7.50

STICKY TOFFEE PUDDING

with salted toffee sauce and vanilla ice cream (v)

BRAMLEY APPLE, BLACKBERRY AND OAT CRUMBLE

with custard or ice cream (vgo)

TRIPLE CHOCOLATE BROWNIE

with Belgian chocolate sauce and vanilla ice cream (v)

WARM BANANA BREAD

topped with rum caramel, caramelised banana, toasted pecans and coconut sorbet (vg, gf)