



## SUNDAY LUNCH

Served 12:00 - 18:00

### Starters

Our Bread, Ampersand Dairy & Bovril Butter	6
White Turnip Velouté, Crème Fraîche, Pinenuts, Rapeseed Oil (GF*, VE*)	9
Heritage Beetroots, Goats Cheese, Hazelnut Vinaigrette, Watercress (GF, VE*)	14
Roast Lamb Ribs, Mint Chimichurri (GF)	17
Smoked Haddock & Leek Arancini, Curry Hollandaise	15
King Prawn Cocktail (GF)	17
Roast King Scallops, White Wine Cream, Montgomery Cheddar, Chives (GF)	24

### Main Courses

Yorkshire Coast Fish & Chips, Curry Sauce, Mushy Peas, Tartare	24
Halibut, Crab & Herb Crust, Grilled Tenderstem, Shellfish Emulsion (GF*)	38
Butternut Squash & Sage Risotto, Gorgonzola (GF, VE*)	21

### Roasts

Beef Ribeye	34
Pork Loin, Crackling, Sage & Onion Stuffing	27
Roast Chicken, Sage & Onion Stuffing	26
Nut Roast (VE*)	24

*All served with Yorkshire Pudding, Mashed & Roasted Potatoes, Seasonal Vegetables & Gravy*

### Sides

Dripping Cooked Chips   Extra Roasted Potatoes   Buttery Mash	Each 6
Buttered Greens   Montgomery Cheddar Cauliflower Cheese	

### Puddings

Sticky Toffee, Custard, Toffee Sauce, Ice Cream	12
Seasonal Soft Serve Ice Cream <i>(Please ask for today's flavours)</i>	10
Sherry Trifle (GF)	12
Chocolate Fondant, Raspberries, Clotted Cream (GF)	12
Selection of Farmhouse Cheeses	Three - 10 / Six - 20

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | \* - ADAPTABLE.  
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS.

*A discretionary 10% service charge will be added to your bill.*

