



SUNDAY LUNCH

Served 12:00 - 18:00

Starters

Our Bread, Ampersand Dairy & Bovril Butter	5
Cauliflower Velouté, White Truffle Oil (VE)	9
Burrata, Chicory, Beetroot, Pear, Capers, Walnuts, Olive Oil (GF, VE*)	15
Roast Lamb Ribs, Mint Chimichurri (GF)	15
Smoked Haddock & Leek Arancini, Curry Hollandaise	15
King Prawn Cocktail (GF)	16
Roast King Scallops, White Wine Cream, Montgomery Cheddar, Chives (GF)	23

Main Courses

Yorkshire Coast Fish & Chips, Curry Sauce, Mushy Peas, Tartare	24
Halibut, Crab & Herb Crust, Grilled Tenderstem, Shellfish Emulsion (GF*)	34
Butternut Squash & Sage Risotto, Gorgonzola (VE)	19

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	9
Seasonal Soft Serve Ice Cream <i>(Please ask for today's flavours)</i>	9
Mulled Plumed Trifle	10
Chocolate Fondant, Raspberries, Clotted Cream	10
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.

