

Sunday Lunch

12-8pm

2 courses £19 3 courses £22

Starters

Pickled Beetroots & Goats Cheese Salad, Orange Dressing & mixed leaf
King Prawn Cocktail, Lime & Avocado Mousse, Marinated Cherry Tomatoes & Whisky Marie-Rose
Celeriac & Black Truffle Soup, Freshly Baked Bread
Ham Hock, Pork Belly & Black Pudding Terrine, Pickled Cauliflower & Piccalilli Puree
Beetroot Cured Salmon, White Crab & Samphire
Smoked Sea Trout Fishcake & Tomato Chutney

Main Courses

Roasted Waterford Farm Sirloin of Beef with Yorkshire Pudding
Roasted Pork Loin with Crackling
Served with Roast Potatoes & Seasonal Vegetables

Chargrilled Flank Steak, Fries, Cherry Tomatoes & Caper Butter
Pheasant Breast, Confit Potato, Kale & Madeira Sauce
Lamb Rump, Ratatouille, Olives & Mustard Vinaigrette
Grilled Sea Bass Fillets, Buttered Heritage Potatoes & Sea Herbs
Pissaladiere of Wild Mushrooms, Soft Herbs & Aged French Brie
Small World Beer Battered Haddock, Skinny Fries & Homemade Tartar Sauce

Side Orders £3.50

Skinny Fries Mashed Potato Buttered Green Beans Cauliflower Cheese

Desserts

Sticky Toffee Pudding, Salted Caramel Ice Cream, Blue Berries & Blackberries
Christmas Pudding, Berries & Brandy Sauce
Lemon Tart & Raspberry Sorbet
Apple & Cherry Crumble
Selection of Yummy Yorkshire Ice Creams
Selection of Local Fine Cheeses with Chutney, Bread & Dried Apricots (£3 supplement)