

SAMPLE SUNDAY MENU

Please note this menu is subject to change each week due to using freshest ingredients.

Two Courses 25 / Three Courses 30

Lindisfarne oyster with mignonette or verdita granita 16kcal each 3.45 **Smoked wild garlic focaccia** sage & onion butter, smoked aubergine dip 585kcal 4.95

STARTERS

Chicken & Black Pudding Galantine, madeira jelly, onion purée 471kcal

Miso Glazed Mackerel barbecued celeriac, bergamot gel, dill butter milk 372kcal

Cherry Glazed Chicken Liver & Port Parfait sage & onion butter, toasted brioche 419kcal

Heritage Tomato & Buffalo Burrata Salad, romesco sauce & parmesan /v /vg on request 323kcal

Barbecued Maitake Mushroom, broad bean & sorrel salad, black garlic purée, nasturtium /vg 368kcal

MAINS

Nidderdale Roast Lamb Yorkshire pudding, roast potatoes & vegetables 726kcal

Hereford Roast Beef Yorkshire pudding, roast potatoes & vegetables 827kcal

Roasted Hasselback Squash Yorkshire pudding, roast potatoes & vegetables /v/vg on request 400kcal

Pan Fried Bream Roasted cauliflower gnocchi, Swiss chard, Ver jus grape & almond foam 495kcal

Pea & Lemon Verbena Risotto, broad beans, grilled asparagus, roast garlic dressing /v/vg on request 765kcal

Additional sides 5

Confit Anya potatoes /vg 335kcal | French fries /v /vg 638kcal Barbequed carrots, sage butter /v 74kcal Pomme purée /v 644kcal | Leafy greens /v /vg 134kcal

DESSERTS

Sticky Toffee Pudding Vanilla ice cream, toffee sauce 742kcal
Whipped Vanilla Rice Pudding Strawberry compote, white chocolate & pink peppercorn ganache /v 440kcal
Chocolate Brownie Vanilla ice cream and caramel popcorn 630kcal
Cheese Selection Crackers, grapes and chutney 630kcal

FREE FLOW OFFERS

Upgrade your Sunday lunch with free-flowing red wine or prosecco
Only **one offer available per person** for a maximum period of 1.5
hours.

Red Wine | additional £25pp

Prosecco | additional £25pp