

SUNDAY MENU

Two courses £25 / Three courses £30

Upgrade your Sunday lunch with free-flowing red wine or prosecco for £25 per person.

Only **one offer available per person** for a maximum period of 90 minutes.

*PLEASE NOTE THIS MENU IS SUBJECT TO CHANGE EACH WEEK DUE TO THE KITCHEN USING FRESH, SEASONAL INGREDIENTS

STARTERS

BARBECUED HISPI CABBAGE

Paprika aioli, crispy parsnip & onions /vg

CHICKEN & BLACK PUDDING GALANTINE

Madeira jelly, onion purée

BEEF CARPACCIO

Mustard dressing, rocket salad, parmesan

MAINS

NIDDERDALE ROAST LAMB | HEREFORD ROAST BEEF | ROASTED HASSELBACK SQUASH

Yorkshire pudding, roast potatoes & vegetables

LEEK & POTATO RISOTTO

Confit onion, puffed grains

PAN FRIED SEA BREAM

Braised leek, sea herbs, Jersey Royal potatoes caviar sauce

SLOW COOKED WEST MOOR PORK SHOULDER

Champ potato purée, apple & chicory salad, hazelnut & apple jus

ADDITIONAL SIDES £4.95

French fries /vg 638kcal | Triple cooked chips 306kcal | Crispy kale /v 84kcal | Barbequed carrots /v 74kcal |

Braised little gem /v 99kcal | Soft herb & rocket salad /v 101kcal

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream /v

MRS KIRKHAM CHEDDAR

Crackers, chutney, quince /v

BANOFFEE CHOUX

Banana Diplomat, chocolate crème pâtissière & vanilla ice cream /v

WHIPPED VANILLA RICE PUDDING

Strawberry compote, white chocolate & pink peppercorn ganache /v

CHOCOLATE BROWNIE

Vanilla ice cream & caramel popcorn /v

V- vegetarian VG- vegan

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT

12.5% discretionary service charge will be added to your bill