



CELEBRATING 20 YEARS

SUNDAY LUNCH PARTY MENU

STARTERS

Trio of Salmon Hot Smoked Salmon, Gravdax & Salmon Roulade, Dill Crème Fraiche
Yorkshire Blinis (Crumpet!)

Sticky Spicy Belly Pork Chilli, Honey, Sesame Dressing, Asian Salad

Burrata Caprese Fresh Burrata Mozzarella, Heritage Tomatoes, Fresh Basil, & Aged Balsamic

Baked Cheesy Queenie Scallops Garlic & Parsley Butter, Cheddar & Gruyère Crust

Prawn & Crayfish Cocktail Paprika Marie Rose

Cauliflower & Cumin Fritters Chilli & Garlic Hummus, Minted Yoghurt

Farmhouse Terrine Celeriac & Wholegrain Mustard Remoulade, Apple Chutney

Homemade Soup of the Day

SUNDAY ROASTS & MAIN COURSES

30 Day Aged Roasted Sirloin of Prime Yorkshire Beef

Cooked Medium Rare (Well Done is available on request)

Garlic & Rosemary Roast Supreme Of Chicken

Pastry wrapped Stuffing, Bread Sauce

Roast Loin Of Pork

Apricot & Sage Stuffing, Crackling & Apple Sauce

All roasts are served with Duck fat Roast Potatoes, Seasonal Vegetables & Gravy

Pan Roasted Fillet of Hake

Crushed New Potatoes, Samphire, Spinach, Lemon & Caper Butter

Wye Valley Asparagus Ravioli Spring Pesto, Rocket & Regatta Cheese

Root Vegetable, Tomato & Bean Pie Cheesy Mash Topping, Seasonal Vegetables

PUDDINGS

Vanilla Creme Brûlée Homemade Shortbread

Yorkshire Rhubarb Mess Cream, Meringue, Rhubarb

Goey Chocolate Brownie Chocolate Sauce, Ice Cream

Sticky Toffee Pudding Toffee Sauce, Cinder Toffee Ice Cream

Treacle Tart Lemon Curd Ice Cream

Sunday Cheeseboard Fruitcake, Celery, Biscuits & Chutney

Private Dining Room & Parties over 12

3 Courses £29.95, including Cafetière Coffee & Petit Fours, (Sunday Children's Menu (2 Courses) £17)

A discretionary 10% Service charge will be added to Private Dining Room and parties over 10