

SAMPLE SUNDAY LUNCH MENU

2 Course £29 3 course £35

Starters

Celeriac & apple soup (ve)
focaccia

Cured chalk stream trout (c)
cabbage, chilli, dill, avocado

Pressed ham hock terrine
heritage piccalilli, mustard frill, toasted brioche

Wild mushroom fricassee (v)
crispy egg yolk, malt vinegar gel

Mains

Grass fed Hereford rump of beef
Yorkshire pudding, honey glazed carrots, roast potatoes, creamed mustard leeks, pickled red cabbage, red wine sauce, crispy pork stuffing

Roasted Yorkshire chicken
Yorkshire pudding, honey glazed carrot, roast potatoes, creamed mustard leeks, pickled red cabbage, red wine sauce, crispy pork stuffing

Easingwold pork belly
Yorkshire pudding, honey glazed carrots, roast potatoes, creamed mustard leeks, pickled red cabbage, red wine sauce, crispy pork stuffing

Nut roast (v)
Yorkshire pudding, honey glazed carrots, roast potatoes, creamed mustard leeks, pickled red cabbage, vegetarian gravy

Crispy haddock
French fries, mushy peas, tartar sauce

Pan fried stonebass (c)
crushed potatoes, tenderstem broccoli, fish nage

Curried aubergine (ve) (c)
fruit, yoghurt, basmati rice, coriander

Extra

Cauliflower cheese £2.50

Desserts

Passionfruit cheesecake
pineapple, yoghurt, mint

Apple crumble
vanilla custard
(gluten free available)

Chocolate brownie
Salted caramel ice cream

Sticky toffee pudding (n)
butterscotch sauce, pecan crumble, vanilla ice cream
(vegan & gluten free available)

Selection of 3 English cheese, homemade chutney, crackers