



THE WHITE HART  
*at Lydgate*

## Sunday Lunch

2 Course £29 | 3 course £35

### Starters

- Leek and potato soup (ve)  
*chive oil*
- Gin cured wester ross salmon (c)  
*beetroot, orange, whipped goats cheese*
- Confit duck leg terrine  
*dried fruits, mustard cress, toasted brioche*
- Summer tomatoes (v)  
*feuille de brick pastry, shallot jam, balsamic glaze, mizuna*

### Mains

- Grass fed Hereford rump of beef  
*yorkshire pudding, roasted potatoes, cauliflower cheese, honey glazed carrot, savoy cabbage, crispy stuffing, red wine sauce*
- Easingwold pork belly  
*yorkshire pudding, roasted potatoes, cauliflower cheese, honey glazed carrot, savoy cabbage, crispy stuffing, apple sauce, red wine sauce*
- Roasted Yorkshire chicken  
*yorkshire pudding, roasted potatoes, cauliflower cheese, honey glazed carrot, savoy cabbage, crispy stuffing, red wine sauce*
- Pan fried stone bass (c)  
*crushed heritage potatoes, tenderstem broccoli, mussel and saffron sauce*
- Crispy haddock  
*hand cut chips, mushy peas, tartar sauce*
- 'Mac & cheese' (v)  
*mrs kirkhams cheddar, spring onion, herbed crumb*
- Coronation cauliflower (ve)  
*golden raisin and turmeric dressing, lemon and garlic cous cous*

### Desserts

- Rice pudding (c)  
*strawberry jam (served cold)*
- Passionfruit cheesecake  
*mango sorbet*
- Apple crumble  
*vanilla custard*
- Stick toffee pudding (gluten free available) (n)  
*butterscotch sauce, crystallized pecans, vanilla ice cream*
- Coffee and clotted cream fudge £4  
*(americano, cappuccino, latte or espresso)*