

SAMPLE Sunday Lunch Menu

2 Course £29 3 course £35

Starters

- Leek and potato soup (ve)
chive oil, focaccia
- Smoked salmon (c)
passionfruit, radish, dill
- Liver parfait
onion chutney, toasted brioche
(gluten free available)
- Heritage tomato (v) (c)
goat curd, basil
(vegan option available)

Mains

- Grass fed Hereford rump of beef
Yorkshire pudding, honey glazed carrots, roast potatoes, creamed mustard leeks, red cabbage, red wine sauce, crispy pork stuffing
- Roasted Yorkshire chicken
Yorkshire pudding, honey glazed carrot, roast potatoes, creamed mustard leeks, red cabbage, red wine sauce, crispy pork stuffing
- Easingwold pork belly
Yorkshire pudding, honey glazed carrot, roast potatoes, creamed mustard leeks, red cabbage, red wine sauce, crispy pork stuffing
- Crispy Haddock
hand cut chips, mushy peas, tartar sauce
- Fish of the day
crushed new potatoes, broccoli, fish nage
- Butternut squash & sweet potato curry (ve) (c)
basmati rice, coriander

Extra

- Cauliflower cheese £3

Desserts

- Mixed berry sponge
vanilla custard
- Crème brulee
shortbread biscuit
- Chocolate gateaux (c)
coffee, chocolate ice cream
- Selection of 3 English cheese, homemade chutney, crackers
(gluten free crackers available)
- Coffee and sweets £3.5
(white, americano, cappuccino, latte, espresso)

v-vegetarian ve-vegan c-celiac suitable n-contains nuts
any other allergies, please speak to a member of staff