

## Sample Sunday

### Menu

2 Course £29    3 course £35

#### Starters

White onion soup (v)  
*focaccia*

Smoked salmon (c)  
*cucumber, horseradish, dill*

Chicken terrine  
*ceasar garnish*

Beetroot (v)  
*goats curd, pumpernickel bread*

#### 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*

Crispy haddock  
*french fries, mushy peas, tartar sauce*

Pan fried cod (c)  
*crushed potatoes, broccoli, prawn bisque*

Arborio rice (c)  
*butternut squash, seeds, radicchio*  
*(vegan option available)*

#### Extra

Cauliflower cheese £2.50

#### Desserts

Chocolate brownie  
*vanilla ice cream*  
*(vegan and gluten free available)*

Egg custard tart  
*ginger ice cream*

Apple crumble  
*vanilla custard*  
*(vegan and gluten free available)*

Selection of 3 English cheese, homemade chutney, crackers

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

**PLEASE NOTE THIS IS A SAMPLE MENU**