

SUNDAY MENU

2 Courses £19.95, 3 Courses £24.95

STARTERS

Chef's Homemade Bread & Butter 75p per portion

Soup of the Day ^{GF V}

Lincolnshire Scotch Egg

Black Pudding, Apple

Chicken Terrine ^{GF}

Sweetcorn, Mushroom, Onion

Haddock Fish Cake

Poached Hens Egg, Pea, Shallot, Tartare

Roast Carrot ^{GF V}

Goats Milk, Beetroot

Yorkshire Pudding

Onion Gravy

MAIN COURSES

Corn Fed Breast of Chicken ^{GF}

New Potatoes, Peas a la Française, Jus

Yorkshire Steaks aged 31 Days ^{GF} **6oz Rump**

10oz Rib Eye/8oz Sirloin (£7 supplement), 7oz Fillet £12 supplement

*Vine Tomato, Mushroom, Triple Cooked Chips with Peppercorn, Diane or Stilton Sauce **£2.95 Supplement***

Beer Battered Whitby Haddock (or Petite version for smaller appetites)

Triple Cooked Chips, Crushed Peas, Tartare Sauce

Beetroot Risotto ^{V GF}

Beetroot Textures, Goats Cheese

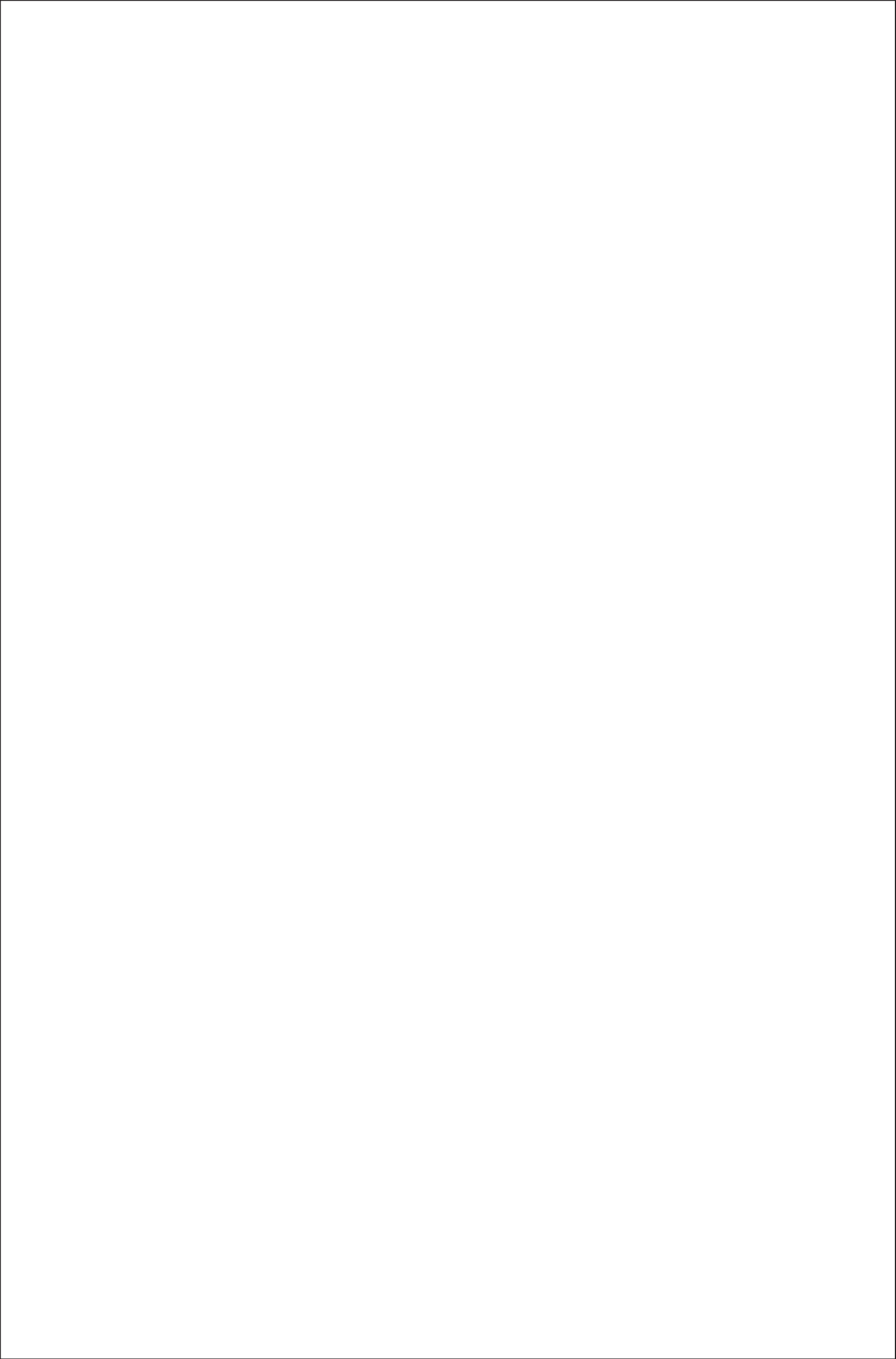
Salmon

*Trout Tartare, Salmon Scotch Egg, Baby Leek, Dill **£3 Supplement***

Traditional Sunday Roasts

**31 Day Matured Topside of Pennine Beef,
Loin of Pork or Leg of Lamb**

All served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy



Side Orders

Fresh Leaf Salad £3.50 // Triple Cooked Chips £3.50

Skinny Fries £3.50 // Tenderstem Broccoli with Smoked Pancetta £4

Salt Baked Creamy Mash Potatoes £4 // Seasonal Vegetables £4

* Onion Rings in Leeds Pale Ale Batter £3.50 // * Cauliflower Cheese £4

All Gluten Free with the exception of sides with *

SUNDAY MENU

Salads

Sandwiches

Loin of Pork & Apple Sauce

£9.50

Roast Lamb & Mint

£9.50

Roast Sirloin & Horseradish

£9.50

Cheddar Cheese & Tomato Chutney

£7.50

All the above served with Roast Potatoes & Gravy

Yorkshire Pudding 'Butty'

*A slice of Sunday Roast of your choice sandwiched
between two Yorkshire Puddings topped with Onion Gravy **£9.95***

Desserts