

SUNDAY MENU

1 Course £14.95 2 Courses £19.95 3 Courses £24.95

STARTERS

Chef's Homemade Bread & Butter 75p per portion

Cream of Mushroom Soup (V)

Homemade Bread & Butter

Yorkshire Pudding

Onion Gravy

Scotch Egg

Apple Gel, Celeriac Remoulade

Smoked Mackerel Pate

Cucumber Velouté, Compressed Cucumber, Brown Toast

Chicken Liver Parfait

Scotch Bonnet Jam, Bread

Salt Baked Beetroot Carpaccio (V)

Chicory, Toasted Almonds, Goats Curd, Lemon Oil

MAIN COURSES

Black Horse Burger

Smoked Bacon, Burger Cheese, Baby Gem, Tomato, Brioche Bun, Skinny Fries, Frickle

Whitby Haddock in Yorkshire Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce (A small version is also available)

Roast Hake Fillet

Dukkah, Merguez Sausage & Butter Bean Cassoulet £3 supplement

Twice Baked Goats Cheese Souffle (V)

Cauliflower Puree, Pan Roast Cauliflower, Crispy Shallots, Baby Hasselback Potato

10oz Rib Eye Steak (£10 supp) **8oz Sirloin Steak** (£6 supp)

Confit Tomato, Mushroom, Triple Cooked Chips

with Peppercorn, Diane, Bearnaise or Stilton Sauce **£2.95 supplement**

Pork Belly

Crispy Pigs Cheek, Pork Puffs, Dauphinoise Potato, Celeriac, Jus £3 supplement

TRADITIONAL SUNDAY ROASTS

Topside of Yorkshire Beef, Rump of Lamb,

or Loin of Pork

Trio of Roast Meats £2.50 supplement

with Beef Fat Roast Potatoes, Mashed Potato, Celeriac & Butternut Squash Mash,

Honey Glazed Parsnip, Buttered Greens, Yorkshire Pudding & Gravy

SIDE ORDERS £3.50

Sticky Red Cabbage // Sprouts, Pancetta & Chestnuts // Celeriac & Swede Mash // House Salad

Beef Dripping Roasties // Mashed Potato // Skinny Fries // Onions in Leeds Pale Ale Batter

Food allergies and intolerances - some of our foods contain allergens.
Please ask a member of staff for more information.