

# Sunday Lunch Menu

Served from 12 noon until 6.00pm

Being in the heart of God's own county our Head Chef, Alan sets out to create the perfect Sunday roast each week. The work begins on Tuesday when we start to make the first of the blend of stocks that make the backbone of our incredible gravy. The meat is carefully sourced from a small selection of Yorkshire Farms and the potatoes for the roasties travel about 500 metres each week from the farm to the west of our picturesque village. The secret to our fantastic Yorkshire Puddings is really simple, they're made by a Yorkshireman! We're far too modest to claim that our Sunday Lunch is the best around but we're pretty sure you'll have to travel a long way to find one better! We don't think we skimp on the portions but if you'd like more veg, gravy, potatoes or to mix and match your meats it's really not a problem, just ask! Please note though that pudding becomes compulsory if you have extras!!

**2 Courses £15, 3 Courses £19**

## Starters

### **Soup of the Day (v, gf\*)**

Freshly made & served with our homemade bread. (Just let us know if you'd like our homemade gluten free bread instead)

### **Home Made Black Pudding**

Apple & vanilla puree, Parma Ham & Symonds Reserve Cider

### **Queenie Scallops**

Baked in their shells with a garlic & gruyere gratin

### **Chicken Liver Pate (gf\*)**

Our special recipe made with cognac, sage & nutmeg. Served with toast & our homemade chutney.

(the pate is gluten free, we can serve with gluten free toast if you'd prefer. Just let us know when you order).

### **Tempura Prawns (gf\*)**

King Prawns in our crisp beer batter served with freshly dressed leaves & our secret dipping sauce.

(let us know when you order if you'd like our gluten free version)

### **Roasted Portobello Mushrooms (v, gf)**

Marinated in balsamic, rosemary & garlic, served with rocket, parmesan & pesto

### **Yorkshire Pudding & Gravy**

Start your Sunday lunch the traditional Yorkshire way with one of our amazing Yorkshire Puddings & proper gravy.

V= vegetarian

gf = gluten free

gf\* = can be easily adapted to be gluten free

Please let us know if you have any special dietary requirements, we will always do our very best to meet your needs.

# Sunday Lunch Menu

Served from 12 noon until 6.45 pm (reservations only after 6 pm)

## Mains

All the roasts are served with mashed potato, garlic & rosemary roast potatoes, a selection of buttered seasonal vegetables, an incredible Yorkshire Pudding and our stunningly rich & meaty 6 day gravy.

### Rare Roast Beef (gf\*) (£2.50 supplement for Beef)

Finest Yorkshire Striploin aged for 28 days & slowly roasted and served very rare as that's when it's the most tender. We can cook it a little longer if you prefer but it's not recommended).

### Slow Roasted Pork Loin (gf\*)

Slowly roasted for succulent, juicy meat & crisp crackling. Served with apple compote, Yorkshire Pudding & our delicious gravy.

### Leg of Yorkshire Lamb (gf\*)

We roast the lamb on a traditional trivet of vegetables which adds an incredible layer of flavour to the juicy meat and the trivet then goes on to form the base and body of our stunning gravy. Brushed with wholegrain mustard during cooking and well rested before we carve the thick slices.

### Roasted Chicken (gf\*)

Traditionally roasted with lemon & fresh herbs. Served with chef's sausage meat stuffing and all the trimmings.

### Beer Battered Haddock (gf\*)

Fresh Whitby Haddock in our crisp beer batter served with our triple cooked chips & homemade tartare sauce & mushy peas.

### Pie of the Day

Ask us about today's creation. Always served with triple cooked chips, homemade mushy peas & gravy.

### Fishermans Pie

All our fresh fishes (no shellfish) in a creamy white wine & dill sauce topped with mash & aged cheddar. Served with a light salad.

### Spinach & Goats Cheese Risotto (v/gf)

Topped with rocket, parmesan & toasted pine nuts.

### Sea Bass Fillet (gf)

Pan fried with lemon & herb butter, fondant potato & rocket

### Toad in the Hole (sort of)

Pork, leek & black pepper sausages & Yorkshire Pudding with creamy mash & proper gravy.

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