

Sunday Lunch Set Menu

Served every Sunday from 12 noon until 6pm

2 Courses £17 or 3 courses £21

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)

Black Pudding & Bacon Bon Bons Apple & vanilla compote

Home Gin Cured Salmon (v, gf) Granary bread, pickled cucumber, dressed leaves & horseradish crème fraiche

Mushroom & Chestnut Pate (v/gf*) Served with dressed leaves, toast & homemade chutney

Tempura Prawns (gf*) King Prawns in our crisp beer batter served with Thai slaw & our secret dipping sauce. (let us know when you order if you'd like our gluten free version)

Rocket Salad (v/gf) Roasted tomatoes, cucumber & parmesan in honey & mustard dressing

Mains

Rare Roast Beef (gf*) (£2.50 supplement) 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.

Vegan Nut Roast (v/gf) With new potatoes, braised red cabbage & homemade vegan friendly gravy

Fisherman's Pie A selection of our fresh fish baked in a creamy white wine & dill sauce. Topped with mash & aged cheddar, served with a light salad.

Side Orders

Triple Cooked Chips	£3.50	Rocket Salad	£4.50
Onion Rings	£2.50	Cauliflower Cheese	£3.50
Garlic & Parsley Sautéed Potatoes	£3.50	Creamy Mash	£2.50
Crunchy House Salad	£4.50	Pigs in Blankets	£4.50

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.

Save room for one of our delicious homemade desserts!

For Children

£8.50 for a main course and a small pudding

In our house, the Children eat the same high quality food as the adults, just in smaller portions. We apply the same principal here. We can prepare smaller portions of most of the dishes on our menu but here are a few suggestions of dishes that the small people in our lives particularly enjoy.

Bangers & Mash (or chips)

With a jug of gravy.

Fish & Chips (gf*)

Fresh Whitby haddock with triple cooked chips.

Rare Roast Beef (£2 supplement)

With all the trimmings

Roast Chicken

With all the trimmings

Roast Pork

With all the trimmings

Warm Chocolate Brownie (gf*)

With vanilla ice cream

Sticky Toffee Pudding

With vanilla ice cream and sticky toffee sauce

2 Scoops of Ice Cream

with fresh berries

Crumble of the Day

with homemade custard

Options for Vegans & Vegetarians

Curried Dhal with vegetable skewers (gf/v)

£13.00

Spiced red lentil curry served with roasted vegetables

Falafel Burger (v)

£14.00

In our vegan friendly granary bread with tomato relish, lettuce tomato & cucumber, chips & a light salad.

Vegan Nut Roast (gf/v)

£13.00

With new potatoes, braised red cabbage & homemade vegan friendly gravy

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Side Orders

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£3.50

Onion Rings

£2.50

Garlic & Parsley Sautéed Potatoes

£3.50

Crunchy House Salad

£4.50

Rocket Salad

£4.50

Cauliflower Cheese

£3.50

Creamy Mash

£2.50

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