

SUNDAY MENU

2 Courses £19.95 3 Courses £24.95

STARTERS

Soup of the Day (GF) (V)

Lincolnshire Scotch Egg

Black Pudding, Apple

Chicken Liver Parfait

Smoked Pancetta, Shallot, Corn, Toasted Loaf

Haddock Fish Cakes

Poached Hens Egg, Pea, Shallot, Tartare

Salt Baked Carrot (V) (GF)

Carrot Textures, Hazelnut Pesto, Orange Gel

Yorkshire Pudding

Onion Gravy

MAIN COURSES

French Trim Breast of Chicken

Blue Cheese & Mushroom Arancini, Savoy Cabbage, Wild Mushroom Fricassee

Yorkshire Steaks aged 31 Days 10oz Rib Eye/8oz Sirloin (£7 supplement) 7oz Fillet £12 supplement

Confit Tomato, Portobello Mushroom, Triple Cooked Chips, Watercress (GF)

Served with Peppercorn, Diane or Stilton Sauce **£3.50 Supplement**

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

Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare Sauce, Lemon

Celeriac Risotto (V)

Roasted & Crisp Celeriac, Chicory

Pan Roasted Hake (GF)

Salt Baked Mash Potato, Mussels, Samphire, Tomato, Spiced Lemon & Caper Butter **£3 Supplement**

Traditional Sunday Roasts

**31 Day Matured Sirloin 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 // Sweet Potato Fries £3.50

Salt Bake Mash Potatoes £4 // Seasonal Vegetables £4

* Smoked Bacon & Truffle Cauliflower Cheese £5

* Onion Rings in Leeds Pale Ale Batter £3.50

All Gluten Free with the exception of sides with a *

SUNDAY MENU

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*