

# Sunday Menu

Served 12 - 6 pm  
2 Courses £16.95 3 courses £19.95  
(Ala Carte Menu Is Available Also)

Warm Potato Pancake, Smoked Salmon, Crème Fraiche & Chives

Pan Fried Yorkshire Venison Liver, Dry Cured Smoked Bacon,  
Devilled Juniper Jus & Braised Red Cabbage

Pan Roast Sea Bass Fillet With A Fresh Hand Picked Cornish Crab Croquette,  
Marinated Shaved Fennel Salad, Dill & Heirloom Tomato Dressing

Slow Cooked Lamb Faggot, Cassoulet Of Broad Beans  
& Chris Wildman's Yorkshire Chorizo, Lightly Smoked Onion Rings

Creamy Sweet Corn Soup

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Roast sirloin Of Beef & Yorkshire Puddings, Cauliflower Cheese, Roasted Roots,  
Purple Sprouting Broccoli, Duck Fat Roasties & Rich Gravy

Roast Yorkshire Rose Veal Rump, Roast Carrots, Purple Sprouting Broccoli,  
Anna Potatoes, Citrus & Thyme Jus

Steamed Lamb & Kidney Pudding, Rosemary Creamed Potatoes,  
Pearl Barley, Carrot & Herb Jus

Posh Pie Of Fish & Seafood Topped With Herb Mash, Wensleydale Crust,  
With Purple Sprouting Broccoli, North Sea Shrimps & Brown Butter

Pan Fried Gnocchi, Wild Mushroom sauce, Shaved Berkswell Cheese  
& Parsnip Crisps (V)

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Chocolate Truffle Tart, Crème Fraiche

Trio Of Strawberry Desserts - Ice Cream, Jelly & Upside Down Cheesecake

Warm Cinnamon Doughnuts, Lemon Curd & Amaretto Whipped Cream

- Our Artisan Cheese Board -  
The Board Will Be Brought To You For Your Choice Of 3 Cheeses,  
Served With Homemade Chutney, Celery & Fruitcake