

Sunday Lunch 12pm-5pm

Main Course £21

2 Courses £29

3 Courses £34

Starters

Add Sourdough & Whipped Butter to share £7

Garden Pea & Mint velouté

Lemon crème fraiche, tin loaf

North Atlantic Prawn Cocktail

Compressed cucumber, mixed leaves, marie rose dressing, cucumber sorbet, lemon & dill oil

Ham Hock Pressing

Onion puree, crispy shallot, pickled onion, sourdough croute

Heritage Tomato Salad

Burrata, Yorkshire oil dressing, charred peach

Mains

Roast Sirloin of Beef

Roast potatoes, creamed cabbage, butter glazed carrot, seasonal greens, Yorkshire pudding, roasting juices

Roast Chicken Supreme

Roast potatoes, creamed cabbage, butter glazed carrot, seasonal greens, Yorkshire pudding, roasting juices

Roasted Glazed Celeriac

Roast potatoes, creamed cabbage, butter glazed carrot, seasonal greens, Yorkshire pudding, veg gravy

Pan-Seared Salmon

Carrot top pesto, jersey potato salad, grain mustard dressing

Sweet Pea & Mint Ravioli

Pea puree, charred gem, toasted pine nut, lemon & Gran Levanto

Desserts

Warm Chocolate Brownie

Cappuccino ice cream

Lemon Panna Cotta

Strawberries & basil

Fruit Sorbet

Please ask your server for today's sorbet

Children's Menu

2 Courses £10

3 Courses £15

Soup

Tomato & Basil, house bread

Roast Beef or Chicken Available Sunday's 12pm-5pm

Roast potatoes, creamed cabbage, butter glazed carrot, seasonal greens, Yorkshire pudding, gravy

4oz Beef Burger

Little gem, tomato & fries

Pasta Tomato Sauce

Garlic bread

Fish Cake

North Yorkshire coast fish cake, fries & peas

Ice cream Sundae

Brownie, ice cream, cream, sauce