

450

above

Sunday Lunch

2 courses for £18

3 courses for £22

Starters

Yorkshire Pudding

With onion gravy

Black pepper and mustard seed pastrami

with spiced pickle cauliflower, red wine baby onions, rocket and truffle balsamic (GF)

Freshly made soup of the day

with handmade bread and whipped Henderson's butter (V)

Goat's cheese beignet fritters

with radish, spring onions and honey dressing (V)

Duck liver parfait

with spring onion and orange & sesame seed crackers

Mains

Roast Yorkshire beef or pork shoulder

Served with traditional vegetables, potatoes, Yorkshire pudding and gravy

Pan cooked, paprika salmon fillet

With smoked salmon ravioli, butternut sauce and pickled clams (GF)

Pork loin steak

With chive creamed potatoes, barley and wild mushroom cream sauce (GF)

Potato spinach and chick pea curry

With roast and fried curried cauliflower (GF) (V)

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Sharing dish for two

Chateaubriand with duck fat fondant potatoes, cauliflower parmesan fritters, courgettes, tomatoes and diane sauce 50.00

Steaks

8oz rump 17.00 8oz sirloin 18.50 8oz fillet 24.00

All served with chips, onion ring, tomato and mushrooms

Blue – sealed on the outside, room temperature in the centre

Rare – very pink, very juicy, warm centre

Medium rare – pink, very juicy, warm centre

Medium – still pink, juicy, hot centre

Medium well – slightly pink, not as juicy, hot centre

Well done – not pink, hot centre

Sauces

All 2.50 each

Béarnaise – butter, egg yolks, white wine vinegar & herbs

Peppercorn – black peppercorns & cream

Diane – butter, mushrooms, shallots & cream

Blue cheese – blue cheese & cream

Sides

All 2.50 each

Rocket and truffle balsamic, chive mash, hand cut chips, onion rings, buttered peas & beans, house salad

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Desserts

Apple and caramel tartin
with apricot ice cream 6.50 *

Rhubarb and pistachio frangipani tart
with rhubarb ice cream and crème anglaise 6.50 *

Dark chocolate fondant
with black cherry sauce and white chocolate ice cream 7.00

Vanilla panna cotta
with strawberry salad, strawberry sorbet and sweet balsamic (GF) 6.00 *

Cheese board
served with chutney, biscuits, celery and apple 9.00
Please see staff for today's cheese selection
(to include in 3 for £25 supplement 4.00)*

Coffee and Truffles
handmade chocolate truffles served with your choice of tea or coffee 3.20