

450

above

Sunday Lunch

2 courses for £15

3 courses for £20

Excluding steaks & sharing dishes

Starters

Yorkshire Pudding

With onion gravy

Roast celeriac and apple salad

with balsamic poached pear, toasted walnuts & olive oil (VE)

Freshly made soup of the day

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

Harrogate blue cheese mousse

with black pepper toast, red pepper piperade & chive oil (V)

Malaysian spiced hummus

with chilli popcorn, pine nuts, almonds, refried chick peas and fritters (VE)

Mains

Roast Yorkshire beef or pork shoulder

Served with traditional vegetables, potatoes, Yorkshire pudding and gravy

Lamb rump in mint oil and garlic

with burnt onion, golden beetroot rosti, sunflower seeds and lamb sauce (GF)

Roast plum tomato risotto

with confit heirloom tomatoes, cashew nuts and basil dressing (GF) (VE)

Pollock fillet in sage crumb

with parsnip and coconut sauce, fried courgette & chive flowers

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Sharing dish for two

24oz Pan handle steak, confit tomato, potato dauphinoise, fried courgette, watercress and hollandaise sauce 45.00

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

**Passion fruit cream brulee
with coconut tuile (V) (GF*)**

**Chocolate bomb
with flavours of mango, mango sorbet, honey crunch, fennel and
warm white chocolate sauce (V) (GF)**

**Elderflower cheesecake mousse
with gooseberry jam and praline (V)**

**Banana bread
with ginger and pecan & salted caramel ice cream (V)**

**Cheeseboard
served with chutney, biscuits, celery and apple
Please see staff for today's cheese selection
(supplement 4.00)**

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

V = Vegetarian GF = Gluten free VE = Vegan

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