

SUNDAY MENU

STARTERS

Soup of the day with toasted locally baked bread	£6.00
Roasted celeriac with toasted hazelnuts, apple, pomegranate, pumpkin seeds, and vegan truffle mascarpone (vg)	£7.50
Mussels in chorizo and cider with rosemary and sea salt focaccia	£7.50
Fish cakes with lemon mayo, charred corn, tomato and caper salsa	£7.50
Chicken and smoked ham terrine with grilled spring onions and Dijon mayonnaise	£7.50

ROASTS

All of our meats are supplied by our friends at Yorkshire Dales Meat Company.

Served with roast potatoes, braised spiced red cabbage, mashed potato, seasonal vegetables, Yorkshire pudding and red wine gravy.

Yorkshire Dales beef topside	£16.50
Yorkshire Dales roasted belly pork with crispy crackling	£16.50
Roast chicken breast	£16.50
Nut Roast	£15.00

MAINS

Leeds Best steak and ale pie with roasted seasonal vegetables, creamy mashed potato and gravy	£15.00
Leeds Best Battered haddock with hand cut chips, Tartare Sauce and pea puree	£15.00
Root vegetable stew with butter beans, pearl barley and thyme dumplings (vg)	£13.00
Pan fried sea bass with a white wine cream sauce, fondant potato, buttered kale, crispy leeks and chive oil	£16.00

SIDES

Pigs in blankets / Cauliflower cheese / Pork and sage stuffing	£5.00
Roast potatoes / Yorkshire puddings and gravy	£4.00

DESSERTS

Baked rice pudding with Yorkshire strawberry jam	£7.50
Mulled wine poached pear "crumble" topped with granola and served with Northern bloc Madagascan vanilla ice cream <i>Vegan Available</i>	£7.50
Yorkshire cheese board. Duke of Wellington Yorkshire blue cheese, Yorkshire Britannia cheddar, Rhuby crumble, caramelised onion chutney, served with apple and crackers	£9.50
Sticky toffee pudding with toffee sauce and Northern bloc ginger caramel ice cream	£7.50
Salted chocolate torte with brandy snap pieces, mixed berries and Chantilly cream	£7.50

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team