



SUNDAY ROAST

18th January

DRINKS

Bloody Maria 12.5

Pantalones Tequila, Pickle House spiced tomato juice, celery and black pepper.

Virgin Mary 5

Pickle House spiced tomato juice, celery and black pepper.

Hawkstone Session Lager 7.2 4.0%

Glass of Prosecco 7

FOR THE TABLE

Monkey Bread 7.9 v / Nocellara Olives 4.5 v GF / Padron Peppers 7.7 v GF

SMALL PLATES

Pulled Beef & Smoked Bacon Croquettes with Black Garlic Aioli and Crispy Leeks 8.5

Asian Buttermilk Fried Chicken Served with a Sticky Soy, Ginger, Sesame and Chilli Glaze 8.7 GF

Mozzarella & Ricotta Arancini with Gran Levanto Cheese and Truffle Mayonnaise 7.9 v

Halloumi & Hot Honey Served with a Mizuna and Pickled Onion Salad 8.5 v

Crispy Cauliflower Tossed in a Sweet Chilli Glaze with Satay Mayonnaise 7.5 GF VG*

SUNDAY ROAST

Every roast is served with duck-fat roast potatoes, parsnip & thyme purée, honey-roasted carrots, peas with beurre noisette, smoked bacon & cream-braised savoy cabbage and bottomless Yorkshires, all finished with our veal jus.

Cumbrian Butter-Roasted Half Chicken 25

Served with shallot & mustard butter. GFO

Slow Roasted York House Pork Belly 26

Served with Bramley apple sauce. GFO

Roast Sirloin of British Grass-Fed Beef 28

Served with horseradish cream. GFO

Braised Chestnut Mushroom Galette 19.5

Whipped ricotta, caramelised onion and spinach, served with roast potatoes, seasonal veg and a rich red wine jus. v

Roasted Cauliflower Steak with Herb Pangrattato 18.5

Served with roast potatoes, maple-roasted carrots, garden peas and a rich red wine jus. VG

MAINS

Cosy Smash Burger 18.9

Double beef rib patty loaded with cheddar, pickles, house bacon jam, caramelised onions, and gravy mayonnaise, served with dipping gravy and fries.

Cosy Vegan Smash Burger 17.7

Double plant-based patty, caramelised onion, tomato, black pepper aioli and house pickles, served with fries. VG

Pan-Fried Fillet of Sea Bream 19.9

Served with a coconut & kaffir lime sauce, Asian greens, crispy lotus root and sweet rice. GF

King Prawn & Cod Linguine 18.9

King prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce.

SIDES

Cauliflower Cheese 5 v

Sage & Fennel Seed Stuffing 4 v

Smoked Bacon & Cream-braised Savoy 4 GF

Duck-fat Roast Potatoes 5 GF

Honey-roasted Carrots 4 v GF

Truffle & Gran Levanto Cheese Fries 5.9 v GF

Steamed Tenderstem Broccoli 5 VG GF

Garden Peas with Beurre Noisette & Pickled Shallots 4 v GF

Fries 4.7 VG GF

