

SUNDAY LUNCH MENU

Served from 12noon – 5:30pm

Two Courses – 26.00 Three Courses – 32.00

Young Diners Two Courses – 12.00 Three Courses – 15.00

STARTERS

Cream of Leek and Potato Soup with Chives and home-made Bread
Baked Goats Cheese in crisp Filo Pastry with Apricot and Ginger Chutney
Confit Duck and Bean Cassoulet with smoked Pancetta

MAINS

~ All Main Courses are served with Roast Potatoes and Seasonal Vegetables ~

Roast Sirloin of Beef, Rosemary Gravy and Yorkshire Pudding
Rump of Lamb, oven-roasted with Garden Herbs and Dauphinoise Potato
Puff Pastry Tart of Butternut Squash, sun-blushed Tomatoes and Yorkshire Blue
Oven-roasted Chicken Supreme with creamed Parsnips and sautéed Garlic Mushrooms
Pan-seared Salmon with Parmesan Herb Crust, Tomato and Red Pepper Salsa

DESSERTS

Yorkshire Parkin with Spiced Rum Toffee Sauce and Vanilla Bean Ice Cream
Tiramisu with Mascarpone Mousse flavoured with Coffee and Amaretto
Dark Belgian Chocolate Brownie with Chocolate and Passion Fruit Ganache
Selection of Artisan Cheeses with Fruit Chutney, Celery and Biscuits

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.