



SUNDAY LUNCH

2 COURSES £19.95 | 3 COURSES £24.95

STARTERS

SOUP OF THE DAY (V) (GF)

CONFIT DUCK Glazed Fig & Orange Salad, Walnut Crumble (GF)

CLASSIC PRAWN COCKTAIL Paprika Marie Rose, Crisp Baby Gem Lettuce
Confit Tomato & Pickled Cucumber (GF)

TWICE BAKED KEEN'S CHEDDAR SOUFFLÉ Celeriac, Poached Pear Salad

BEETROOT CURED SALMON Horseradish, Pickled Beetroot & Watercress (GF)

MAIN COURSES

TRADITIONAL ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF Robin Hirst, Neasham Grange, Darlington

ROAST LOIN OF PORK Smithy House Farm, Northallerton
Crackling, Apple Sauce & Sage & Onion Stuffing

TRADITIONAL ROAST BRONZE TURKEY

Pigs in Blanket & Cranberry Stuffing

All served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Lashings of Gravy

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon

BLACK BULL GOURMET 8OZ BURGER

Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips, Onion Rings, Tomato Chutney

THE BLACK BULL GOURMET FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Scallop
Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables

SAGE & CHESTNUT GNOCCHI Parsnip, Parmesan Crisps, Truffle Butter (V)

PUDDING

SUNDAY PUDDING OF THE DAY

STICKY TOFFEE PUDDING Butterscotch Sauce, Cinder Toffee Ice Cream

GINGERBREAD CRÈME BRÛLÉE Homemade Spiced Cookie

ROAST APPLE CHEESECAKE Hazelnut Crumble & Calvados Ice Cream

AN INDULGENCE OF CHOCOLATE & PEANUT Dark Chocolate Fondant, Mini Magnum
Chocolate Crisp, Milk Chocolate & Praline Mousse, Peanut Ice Cream & Brittle (£5 Supplement)

SHEPHERD'S PURSE HARROGATE BLUE & WENSLEYDALE CHEESE

Crackers, Fruit Cake, Quince Jelly & Grapes

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.