



## 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

**ROASTED CHICKEN BREAST** Sage & Onion 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.