

SUNDAY MENU



Two-courses £26 | Three-courses £32

STARTERS

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| Soup of the Day, Homemade Focaccia [PB GFA] | Classic Smoked Salmon, Shallot, Egg, Caper, Gherkin, Brown Bread & Butter [GFA] |
| Bang Bang Cauliflower, Sriracha Mayonnaise [PB] | Korean Fried Chicken, Pickled Vegetables |
| Ham Hock Bonbons, Mustard Mayonnaise | Sheffield Forge & Panzanella Salad |

ROASTS & MAINS

- 21 Day Aged Roast Beef, Served Pink
Porchetta, Stuffing of the Day
Yorkshire Chicken Supreme, Sage & Onion Stuffing
Beer Battered Haddock, Crushed Peas, Chips, Tartare Sauce
Puy Lentil & Red Wine Shepherd's Pie, Chunky Jenga Chips, Parsnip & Potato Mash, Roasted Root Vegetables [PB]

All Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Traditional Gravy

DESSERTS

- Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Fudge Ice Cream
Affogato, Vanilla Ice Cream, Hot Espresso, Biscotti
Dark Chocolate & Orange Mousse, Cookie Crumb, Hazelnut & Chocolate Ice Cream [PB]
Vanilla Panna Cotta, Fresh Mango, Mint
Northern Bloc Sorbet/Ice Cream - please ask for our selection [GF | PBA]



GF - Gluten Free | GFA - Gluten Free Available | PB - Plant Based | PBA - Plant Based Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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 over six guests.