

SUNDAY MENU



Two-courses £26 | Three-courses £32

STARTERS

Kitchen Garden Soup of the Day,
Fresh Bread, Farm Butter
[PB | GFA]

Twice Baked Smoked Haddock Soufflé
Watercress Salad

Pressed Ham Hock, Pheasant & Black
Pudding Terrine, Sauce Gribiche

Korean Fried Chicken, Gochujang Sauce,
Sesame Seeds, Pickled Vegetables

ROASTS & MAINS

21 Day Aged Roast Beef, Served Pink

Yorkshire Chicken Supreme, Sage & Onion Stuffing

Porchetta, Stuffing of the Day

Theakston Best Beer Battered Haddock, Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon

Puy Lentil Vegan Shepherd's Pie, Maple Roasted Root Vegetables [GF | PB]

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

SIDES

Braised Red Cabbage £4.00

Chips £4.00

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Bakewell Tart, Buttermilk Custard

Eccles Cake, Rhuby Crumble Cheese

Hot Chocolate Fondant, Chocolate Crumb, Black Cherry Ice Cream

Brymor Ice Cream [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.