

SUNDAY MENU



Two-courses £26 | Three-courses £32

FOR THE TABLE

Homemade Rosemary Focaccia, Yorkshire Rapeseed Oil, Balsamic £5.00

Pitted House Olive Mix [PB | GF] £6.00

STARTERS

Soup of the Day, Homemade Focaccia [PBA | GFA]

Treacle Cured Salmon, Lemon, Pickled Radish, Lambs Leaf [GF]

Whitby Crab Cake, Herb Salad, Gribiche Sauce

Shiitake Mushroom & Grilled Broccoli Salad, Miso Dressing [PB | GF]

Korean Fried Chicken, Pickled Vegetable Salad

ROASTS & MAINS

21 Day Aged Roast Beef, Served Pink

Porchetta, Stuffing of the Day

Yorkshire Chicken Supreme, Sage & Onion Stuffing

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

Jerusalem Artichoke, Mushroom Duxelles, Roast Leeks, Sauce Vierge, Crisp Green Salad [PB | GF]

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

SIDES £4.50 Each

Chunky Chips · Braised Red Cabbage

DESSERTS

Sticky Toffee Pudding, Sea Salt Caramel Sauce, Vanilla Ice Cream

Baked Vanilla Cheesecake, Butterscotch Sauce

Chocolate Fondant, Black Cherry Ice Cream

Apple & Rhubarb Crumble, Buttermilk Custard

Brymor Ice Cream, Chocolate Flake [GF]



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

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.