

SUNDAY MENU



Two-courses £28 | Three-courses £34

NIBBLES

Homemade Sourdough, Salted Butter [PBA] £5.95

Chargrilled Garden Herb Focaccia, Balsamic Vinegar [PB] [GFA] £4.95

Pitted Marinated House Olive Mix [GF | PB] £5.95

STARTERS

Seasonal Kitchen Garden Soup, Homemade
Focaccia, Salted Butter [PBA | GFA]

Prawn & Crayfish Cocktail, Baby Gem,
Tomato & Lime Jelly, Pickled Cucumber [GF]

Yorkshire Venison Koftas, Pickled Red Onions,
Salad Leaves, Homemade Flatbread, Chilli Jam,
Garden Mint Yoghurt, Crispy Onions

Mount St John Heritage Tomato & Basil Focaccia
Bruschetta, Buffalo Mozzarella, Baby Watercress &
Pickled Shallot Salad, Aged Balsamic [PBA]

Korean Gochujang Fried Chicken, Chilli, Honey & Soy Dressing,
Salad Leaves, Pickled Vegetables [GF]

ROASTS & MAINS

21 Day Aged Roast Beef, Served Pink

Roast Chicken Supreme

Roast Loin of Pork, Apple Sauce, Crackling

*All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables,
Cauliflower Cheese & Traditional Gravy*

Add Pigs in Blankets £4.95 // Add an Extra Yorkshire Pudding £1.50

Beer Battered Haddock, Homemade Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon [GF]

Homemade Steak & Ale Pie, Seasonal Vegetables, Mash or Chunky Chips, Gravy

Carrot, Mushroom, & Lentil Pithivier, Roast Potatoes, Seasonal Greens, Carrot & Swede,
Sprouting Broccoli, Henderson Relish Gravy [PB]

Roasted Cod Loin, Crushed New Potatoes & Leeks, Shellfish Bisque, Lemon Thyme Oil [GF]

DESSERTS

Sticky Toffee Pudding, Sea Salt Caramel, Vanilla Ice Cream [GF]

Coconut Milk Panna Cotta, Mango & Passionfruit Salsa, Lime Gel, Almond Praline [PB | GF]

Milk Chocolate & Sea Salt Caramel Mousse, Hazelnut Sponge, Blueberry Jelly, Aerated White Chocolate,
Hazelnut & Tonka Bean Ice Cream [GF]

Your Choice of Two Yorkshire Cheeses, Provenance Chutney, Malt Loaf, Grapes, Celery, Cheese Biscuits

Northern Bloc Ice Cream & Sorbet - Please Ask For Flavours [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.