

SUNDAY MENU



Two-courses £28 | Three-courses £34

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

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*

Theakston Beer Battered Haddock, Homemade Mushy or Garden Peas, Chunky Chips, Tartare Sauce, Lemon
Homemade Chicken & Bacon Pie, Roast Root Vegetables, Chicken Gravy, Creamed Potatoes or Fries
Puy Lentil Vegan Shepherd's Pie, Maple Roasted Root Vegetables [GF | PB]

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.