

SUNDAY MENU



Two-courses £28 | Three-courses £34

FOR THE TABLE

Homemade Rosemary Focaccia, Yorkshire Rapeseed Oil, Balsamic £5.00

Pitted House Olive Mix £6.00

STARTERS

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

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

Confit Duck Rilette, Pistachio Duck Liver Parfait,
Charred Focaccia, Rhubarb & Orange Brandy
Chutney [GFA]

Harrogate Blue with Apple & Date Chutney
Bruschetta, Watercress & Apple Salad, Smoked
Almonds

Korean Gochujang Fried Chicken, Chilli, Honey & Soy Dressing,
Pickled Vegetables, Sesame Seeds [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

Theakston 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

See separate dessert menu for more information

Sticky Toffee Pudding [GF]

Coconut Milk Panna Cotta [PB | GF]

Harrogate Blue, Homemade Malt Loaf

Yorkshire Rhubarb & White Chocolate Gateaux

Brymor Ice Cream & Sorbet [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.