

N O R T H

B A R + K I T C H E N

SUNDAY LUNCH

+ STARTERS

- Soup of the day – *homemade bread* (V)
- Goat's cheese & beetroot variations – *pine nuts* (V)
- Stilton – *wild mushrooms, ciabatta, walnuts* (V)
- Chicken liver parfait – *marmalade, croutons*
- Mackerel pate – *horseradish, croutons*
- Prawn cocktail – *gem lettuce, cocktail dressing, homemade bread*
- Exotic mushroom – *glazed, radish mushroom tea* (V)(V)

+ MAINS

- 30 day matured Hereford sirloin – *duck fat potatoes, Yorkshire pudding*
- Roast free range chicken – *cranberry stuffing, Yorkshire pudding*
- Yorkshire dales lamb – *dauphinoise, asparagus*
- Sea Bream – *crab croquet, pak choi, roast tomato veloute*
- Nut and apricot roast - *parmentier potatoes, vegan jus* (V)(V)
- Red pepper – *wild rice, coulis* (V)(V)
- North pie of the day
- Served with roast potatoes, seasonal veg & mash

+ SIDES

- Pomme dauphine £3.50
- Dauphinoise potatoes £3.50

2 Courses £22 | 3 Courses - £28

If you have any food allergies, please inform our serving staff