

SUNDAY LUNCH

+ STARTERS

- Soup of the Day - *homemade bread* 
- Goat's Cheese & Beetroot Variations - *pine nuts* 
- Stilton - *wild mushrooms, ciabatta, walnuts* 
- Chicken Liver Parfait - *marmalade, croutons*
- Mackerel Paté - *horseradish, croutons*
- Prawn Cocktail - *gem lettuce, cocktail dressing, homemade bread*
- Exotic Mushroom - *glazed, radish mushroom tea* 

+ MAINS

- 30 Day Matured Hereford Sirloin - *duck fat potatoes, Yorkshire pudding*
- Roasted Free Range Chicken - *cranberry stuffing, Yorkshire pudding*
- Yorkshire Dales Lamb - *dauphinoise, asparagus*
- Sea Bream - *crab croquette, pak choi, roast tomato velouté*
- Nut and Apricot Roast - *parmentier potatoes, vegan jus* 
- Red Pepper - *wild rice, coulis* 
- North Pie of the Day

All main dishes come with seasonal vegetables & mashed potatoes

+ SIDES

- Pomme Dauphine 3.50
- Dauphinoise Potatoes 3.50

2 Courses - 22.00 | 3 Courses - 28.00

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