



YORKSHIRE'S FINEST SUNDAY ROAST

WINTER 2022

STARTER


Kitchen Garden Soup of the Day (VGA) (GFA) Freshly Baked Sourdough	7
Korean Gochujang Fried Chicken Crispy Coated Soanes Chicken in a Spiced Flour, Tossed in a Sticky Honey & Soy Dressing, Sesame Pickled Vegetables	10
Haddock Fishcakes (GF) English Spinach, Lemon & Caper Butter Sauce	10
Twice Baked Yorkshire Cheddar Souffle (V) Apple, Celery & Candied Walnut Salad	9
Warm Maple Baked Butternut & Roasted Beets Salad (GF) Chestnut Shavings, Cavolo Nero Crisps, Fresh Pomegranate Dressing	7
Prawn & Crayfish Salad (GF) Pickled Cucumber, Baby Gem, Marie Rose Sauce	11

TRADITIONAL SUNDAY ROAST

21 Day Aged Grand Reserve Sirloin of Beef Served pink	18
Roast Loin of Pork Apple Sauce & Crackling	16
Butter & Sage Roasted Turkey Pigs in Blankets, Chestnut Stuffing	16
Salt Baked Celeriac Wellington  Sage, Onion & Chestnut Puree, Puy Lentil Gravy	15
<i>All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy</i>	

Roast Fillet of North Sea Cod (GF) Creamed Potato Puree, Samphire, Mussel & White Wine Butter Sauce	22
Theakstons Best Beer Battered Hartlepool Haddock Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon	16
Provenance Fish Pie Coley, Salmon, Cod & King Prawns, Cheddar Mashed Potato, Shellfish Bisque	20
Yorkshire Steak & Ale Pie Slow Braised Beef with Kirkstall Ale, Hand Cut Chips Or Mash, Spring Greens, Homemade Gravy	16

DESSERT

Homemade Sticky Toffee Pudding Butterscotch Sauce, Black Treacle Ice Cream	7.5
Yorkshire Roasted Affogato Vanilla Ice Cream, Hot Espresso, Biscotti	6.5
Clementine & Chocolate Mousse  Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream	9
Northern Bloc Trio of Sorbet Ice Cream (GF) Please ask for our selection	6
Apple & Blackberry crumble Vanilla Custard	7
A selection of 3 fine cheeses Biscuits, Celery & Chutney	10

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN |  VEGAN | (VGA) VEGAN OPTION AVAILABLE

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 of 6 or more. We do use gluten products in our kitchen so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free.