

SUNDAY LUNCH MENU



STARTERS

Kitchen Garden Soup of the Day, Freshly Baked Sourdough	[GFA / PBA]	£7.00
Korean Gochujang Fried Chicken, Crispy Coated in a Spiced Flour, Tossed in a Korean Barbecue Sauce, Sesame Pickled Vegetables		£10.00
Fountains Gold Cheese & Sun Blushed Tomato Croquette, Homemade Apple & Rhubarb Chutney	[GF V]	£9.00
Mojito Marinated King Prawns, Baby Gem, Cucumber, Avocado, Spicy Bloody Mary Cocktail Sauce		£12.00
Yorkshire Seasonal Salad, Baby Spinach, Garden Peas, Cherry Tomatoes, Cucumber, Avocado, Pear, Pickled Radish, Red Onion Red Wine & Raspberry Dressing		£9.00
Add Goat's Cheese +2		

ROASTS & MAINS

21 Day Aged Roast Beef - Served Pink	£18.00
Roast Loin Of Pork, Apple Sauce, Crackling	£16.00
Breast of Yorkshire Wolds Chicken, Lemon & Thyme Stuffing	£16.00
Mushroom, Bean & Nut Roast	£16.00

All the Above are Served with a Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Cauliflower Cheese, Seasonal Vegetables & Traditional Gravy

Black Sheep Beer Battered Fish, Chips, Mushy or Garden Peas, Tartare Sauce, Lemon	£17.00
Yorkshire Steak & Ale Pie, Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Spring Greens, Homemade Gravy	£16.00

PUDDINGS

Homemade Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	£8.00	Spiced Rum Chocolate Tart, Lime & Mint Sorbet	£9.00
Affogato, Vanilla Ice Cream, Hot Espresso, Biscotti	£8.00	Selection of Three Speciality Cheeses, Artisan Biscuits, Quince Jelly, Celery, Grapes, Chutney	£13.00
Northern Bloc Ice Cream & Sorbet, Please Ask for our Selection	£7.00		

V - Vegetarian | PB - Plant Based

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.

