

SUNDAY LUNCH MENU

Two-courses £26 | Three-courses £32



STARTERS

Kitchen Garden Soup of the Day, Freshly Baked Sourdough [GFA | PBA]

Korean Gochujang Fried Chicken, Crispy Coated in a Spiced Flour, Tossed in a Korean Barbecue Sauce, Sesame Pickled Vegetables

Sizzling King Prawns & Chorizo Sausage, Tomato Sauce, Chunky Bread

Roast Beetroot & Goats Cheese Tart, Rocket, Toasted Walnut Salad, Roast Pepper Dressing

Tempura Fried Pickles, Roast Garlic Aioli, Chilli Sauce

ROASTS & MAINS

21 Day Aged Roast Beef - Served Pink

Roast Loin Of Pork, Apple Sauce, Crackling

Breast of Yorkshire Wolds Chicken, Lemon & Thyme Stuffing

Mushroom, Bean & Nut Roast

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

Yorkshire Steak & Ale Pie, Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Spring Greens, Homemade Gravy

PUDDINGS

Sticky Caramel Apple & Ginger Pudding, Butterscotch Sauce, Vanilla Ice Cream [V]

Affogato, Vanilla Ice Cream, Hot Espresso, Biscotti

Baked Vanilla Cheesecake, Mulled Seasonal Fruit & Berries

Northern Bloc Ice Cream & Sorbet, Please Ask for our Selection [PB / GFA]

Spiced Chocolate Tart with Line & Mint Sobert

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative 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.

