

# SUNDAY MENU

Two-courses £26 | Three-courses £32



## FOR THE TABLE

Homemade Rosemary Focaccia, Yorkshire Rapeseed Oil, Balsamic £5.00

Pitted House Olive Mix [PB | GF] £6.00

## STARTERS

Soup of the Day, Homemade Focaccia [PBA | GFA]

Treacle Cured Salmon, Lemon, Pickled Radish, Lambs Leaf [GF]

Classic Prawn Cocktail, Peeled Wild Atlantic Prawns, Gem Lettuce, Slow Roast Cherry Tomatoes,  
Pickled Cucumber, Cocktail Sauce

Shiitake Mushroom & Grilled Broccoli Salad, Miso Dressing [PB | GF]

Korean Fried Chicken, Pickled Vegetable Salad

## MAINS

21 Day Aged Roast Beef, Served Pink

Breast of Yorkshire Wolds Chicken, Lemon & Thyme Stuffing

Roast Loin of Pork, Apple Sauce, Crackling

Mushroom, Bean & Nut Roast [PB]

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

Black Sheep Beer Battered Haddock, Chunky Chips, Mushy or Garden Peas, Chips, Tartare Sauce, Lemon

Homemade Chicken & Bacon Pie, Seasonal Vegetables, Mash or Chips, Gravy

Add Pigs in Blankets £4.95 | Add an Extra Yorkshire Pudding £1.50

## DESSERTS

Sticky Toffee Pudding, Sea Salt Caramel Sauce, Vanilla Ice Cream

Baked Vanilla Cheesecake, Butterscotch Sauce

Chocolate Fondant, Black Cherry Ice Cream

Apple & Rhubarb Crumble, Buttermilk Custard

Brymor Ice Cream, Chocolate Flake [GF]



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

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.