

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, Tartare Sauce, Lemon

Homemade Steak & Ale 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 [GF]

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.

WINE LIST

SPARKLING

	125ml / Half Bottle / Bottle	
✓ Prosecco Primi Soli	7.00	29.95
✓ Prosecco Rosé Ca' del Console	7.50	31.95
✓ Delamotte NV	31.00 / 56.00	

PAIRS PERFECTLY WITH: Light seafood dishes

WHITE

	175ml / 250ml / 500ml / Bottle	
✓ La Brouette Blanc, Plaimont, France 2020	5.75 / 7.75 / 15.00 / 22.95	
✓ Sauvignon Blanc, Mancura, Chile 2022	6.30 / 8.40 / 16.25 / 24.00	
Chardonnay, First Fleet Australia, 2021	7.00 / 9.00 / 17.00 / 24.95	
✓ Pinot Grigio, Bello Tramonto, Italy 2022	6.50 / 8.75 / 16.95 / 24.95	
Chenin Blanc, Niel Joubert Byter, South Africa 2022	26.50	
PAIRS PERFECTLY WITH: Roast pork dishes and South Asian spiced dishes		
✓ Picpoul de Pinet, Languedoc-Rousillon 2021	31.95	
PAIRS PERFECTLY WITH: Shellfish		
✓ Sauvignon Blanc, Ana, Marlborough, New Zealand 2022	8.25 / 11.50 / 22.75 / 33.95	
✓ Chardonnay, Louis Latour, France 2021	41.00	

ROSÉ

	175ml / 250ml / 500ml / Bottle	
Pinot Grigio Rosé, Bello Tramonto, Italy 2022	6.50 / 8.75 / 16.95 / 24.95	
✓ La Source Gabriel, Provence 2022	10.00 / 14.00 / 27.50 / 41.00	

PAIRS PERFECTLY WITH: Salads and light fish dishes

RED

	175ml / 250ml / 500ml / Bottle	
✓ La Brouette Rouge, Plaimont, France 2021	5.75 / 8.00 / 16.00 / 22.95	
✓ Merlot Mancura, Chile 2020	23.95	
Shiraz, Puertas Antiguas, Chile 2022	6.50 / 8.95 / 16.95 / 25.25	
✓ Pinotage, Franschoek Cellar, South Africa 2020	26.95	
✓ Pinot Noir, Baron Phillippe de Rothschild, France 2021	7.75 / 10.75 / 20.50 / 29.95	
✓ Montepulciano d'Abruzzo Roccastella, Italy 2020	7.95 / 10.95 / 21.00 / 31.25	
PAIRS PERFECTLY WITH: Poultry and roasted vegetables		
✓ Cabernet Sauvignon, Castel Firmian, Italy 2021	32.50	
✓ Merlot, Trevenezie, Cecilia Beretta 2021	8.00 / 11.00 / 21.45 / 32.00	
✓ Malbec, Chamuyo, Mendoza Argentina 2020	7.95 / 10.95 / 21.50 / 32.00	
PAIRS PERFECTLY WITH: Red meats		
Primitivo, Mucchietto, Italy 2021	34.95	
Rioja Crianza, Promesa, Spain 2019	35.00	
PAIRS PERFECTLY WITH: Pork and lamb dishes		
✓ Pinot Noir, Louis Latour, France 2021	41.00	

PORT

	75ml / Bottle
Graham's Late Bottled Vintage Port	4.95 / 32.00

PAIRS PERFECTLY WITH: Strong cheese

✓ VEGAN ✓ VEGETARIAN ○ ORGANIC 125ml glasses are also available upon request.

