

# SUNDAY LUNCH

## BURRATA

Sunblushed Tomatoes, Melon & Green Pesto

## OAK SMOKED SALMON

Heritage Beetroots & Walnuts

## HAM HOCK TERRINE

Mustard, Apple & Grilled Focaccia

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## ROAST SIRLOIN OF BEEF

## ROAST BELLY OF PORK

## ROAST BREAST OF CHICKEN

Served with Duck Fat Potatoes, Maple Glazed Root Vegetables & Yorkshire Pudding

### ADD TO THE FAMOUS YORKSHIRE PUDDING

Wild Mushrooms, Pearl Onions & Smoked Pancetta Fricassee £5

Easingwold Pork Stuffing, Black Pudding & Apple £6

Yorkshire Blue & Caramelised Onion Gravy £4

Ox Cheek & Bone Marrow Mash £8

## NUT ROAST WITH ONION GRAVY

Served with Roast Potatoes & Maple Glazed Root Vegetables

## GRILLED COD

Confit Potatoes, Tenderstem Broccoli, Shellfish Sauce & Sea Vegetables

## HERB GNOCCHI

Wild Mushrooms, Spinach, Parmesan & Pine Nuts

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## DARK CHOCOLATE MOUSSE

Vanilla & Red Berries

## LEMON MERINGUE TART

Cherry & Almond

## BRITISH CHEESE SELECTION

Chutney & Crackers

## THREE COURSES FOR

# £35

## SIDES & SALADS

Triple Cooked Chips | French Fries | Mixed Leaf Salad | Maple Glazed Roots £4

Cauliflower Cheese £5 | Peas with Mint & Smoked Pancetta £5 | Truffle & Parmesan Fries £6

*Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements. A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you*

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