



## SUNDAY LUNCH

2 COURSES £17.95, 3 COURSES £20.95

### STARTERS

**SOUP OF THE DAY (V)**

**CLASSIC PRAWN COCKTAIL**

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber (GF)

**GARLIC MUSHROOMS** Soft Poached Egg on Toast (V)

**TRADITIONAL SMOKED SALMON** Lemon Capers & Shallots (GF)

**CHICKPEA & CORIANDER FALAFEL** Cucumber Raita & Spiced Mango Chutney (V)

**TEMPURA KING PRAWNS** Dressed Leaves & Sweet Chilli Sauce

### MAINS

#### TRADITIONAL SUNDAY ROASTS

**21 DAY AGED TOPSIDE OF BEEF**

Robin Hirst Neasham Grange, Darlington

**ROAST LOIN OF PORK, APPLE SAUCE & CRACKLING**

Smithy House Farm, Northallerton

**ROAST CHICKEN BREAST**

*All Served with Yorkshire Pudding, Roast Potatoes, Buttered Greens,  
Cauliflower Cheese & Traditional Gravy*

**FILLETS OF SEA BREAM** New Season Potato, Green Beans, Olives & Tomato Dressing (GF)

**RISOTTO PRIMAVERA** Crumbled Goats Cheese & Toasted Pine Nuts (V)

**BLACK SHEEP BEER BATTERED FISH & CHIPS** Crushed Peas, Tartare Sauce & Lemon

**GRAND RESERVE STEAK & ALE PIE**

Creamy Mashed Potato, Roast Carrots & Traditional Gravy

### PUDDING

**STICKY TOFFEE PUDDING** Butterscotch Sauce & Cinder Toffee Ice Cream

**WARM CHOCOLATE FUDGE CAKE** Vanilla Ice Cream (GF)

**SUMMER FRUIT PUDDING** Chantilly Cream

**OAK TREE PAVLOVA** Lemon Curd & Lemon Ice Cream

**MONTGOMERY CHEDDAR & SHEPHERDS PURSE YORKSHIRE BLUE**

Biscuits, Celery, Grapes & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. 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 of 8 or more.