

## SUNDAY LUNCH

2 Course £17.95, 3 Course £20.95

### STARTERS

#### Soup of the Day

**Garlic Mushrooms** Soft Poached Egg on Toast (V)

**Classic Prawn Cocktail** Paprika Marie Rose, Lemon & Brown Bread

**Baked Goats Cheese** Tossed Salad, Peas, Broad Beans, Olives & Tomato (V)

**Black Pudding & Chorizo Croquettes** Dressed Salad, Chilli & Apple Jam

**Smoked Salmon & Celeriac Remoulade** Capers & Brown Bread

### MAINS

#### Traditional Sunday Roasts

**Prime Sirloin of Beef & Yorkshire Pudding**

**Loin of Pork Apple Sauce & Crackling**

**Half Roast Chicken**

All Served with Roast Potatoes, Seasonal Vegetables  
Buttered Greens & Cauliflower Cheese

**Fillets of Sea Bass** Sauté Potatoes, Fine Beans, Olives & Tomato Vinaigrette

**Green Pea & Mint Ravioli** Fresh Peas, Broad Beans & Mascarpone (V)

**Beer Battered Fish & Chips** Crushed Peas, Lemon & Tartare Sauce

### PUDDING

#### Sunday Pudding of the Day

**Salted Caramel Cheesecake** Toffee Fudge & Ice Cream

**Summer Berry Pavlova** Vanilla Cream

**Sticky Toffee Pudding** Butterscotch Sauce & Cinder Toffee Ice Cream

**Warm Chocolate Fudge Cake** Vanilla Ice Cream (GF)

**Bakewell Tart** Vanilla Ice Cream (GF)

**Trio of Sorbets** Raspberry, Lemon & Mango

**Montgomery Cheddar & Shepherds Purse Harrogate Blue**

Biscuits, Celery, Grapes & Chutney

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