

## SUNDAY LUNCH

2 COURSES £17.95, 3 COURSES £20.95

### STARTERS

#### SOUP OF THE DAY (V)

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

#### CLASSIC PRAWN COCKTAIL

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

**BAKED GOATS CHEESE** Baby Spinach, Rocket, Olives & Tomato (V)

**BLACK PUDDING & CHORIZO CROQUETTES** Dressed Salad, Chilli & Apple Jam

**SMOKED SALMON & HORSERADISH CREAM** Capers & Brown Bread

### TRADITIONAL SUNDAY ROASTS

#### 21 DAY AGED GRAND RESERVE SIRLOIN 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*

### MAINS

**BAKED HADDOCK FLORENTINE** Sauté Potatoes & Spinach

**LINGUINI CARBONARA** Spinach, Mushroom, Shallot & Parmesan (V)

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

**GAME CASSEROLE** Horseradish Dumplings, Winter Greens & Game Jus

### PUDDING

#### SUNDAY PUDDING OF THE DAY

**SALTED CARAMEL CHEESECAKE** Toffee Fudge & Ice Cream

**CRÈME BRÛLÉE** Lemon Shortbread

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

**WARM CHOCOLATE FUDGE CAKE** Vanilla Ice Cream

**TRIO OF SORBETS** Raspberry, Lemon & Mango

**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.  
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.