

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

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.