

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 (GF)

DEEP FRIED CAMEMBERT Cranberry & Chilli Jam

YORKSHIRE BENEDICT Bubble & Squeak, Smoked Bacon, Doreen's Black Pudding,
Poached Egg & Hollandaise Sauce

BREADED FISHCAKE Tartar Sauce & Mixed Leaves

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 (GF)

ROASTED BUTTERNUT SQUASH RISOTTO Goats Cheese,
Walnuts & Parsnip Crisp (V)

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

VENISON COTTAGE PIE Creamy Celeriac Mash, Onion, Thyme & Parmesan Crust

PUDDING

ST CLEMENTS CRÈME BRÛLÉE Gingerbread Man Biscuit

APPLE & BLACKBERRY CRUMBLE Vanilla Custard

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream

WARM CHOCOLATE FUDGE CAKE Vanilla Ice Cream (GF)

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.

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.