

Sunday Menu

Starters

Nduja free-range scotch egg served with a spiced lime mayo	£8.00
Burrata, confit tomatoes, basil oil and rosemary and sea salt focaccia croutons (v)	£8.00
Chorizo and paprika croquettes with a butternut puree and chive oil (vg)	£7.00
Garlic and paprika king prawns with chorizo, served with an olive and tomato salad	£8.00

Roasts

All of our meats are supplied by our friends at Yorkshire Dales meat company. Served with roast potatoes, braised spiced red cabbage, mashed potato, seasonal vegetables, Yorkshire pudding and red wine gravy.

Beef topside	£20.00
Roasted pork loin with crispy crackling	£19.00
Roasted chicken	£19.00
Lamb rump	£22.00
Nut roast (vg)	£17.00

Mains

Leeds Best battered haddock served with hand-cut chips, tartare sauce and a pea puree	£17.00
Pea, broad bean and feta risotto with chilli oil and rocket (v)	£17.00
Leeds Best steak and ale pie served with your choice of creamy mashed potato or hand cut chips, roasted seasonal vegetables and gravy	£19.00
Spiced vegetable and spinach pie served with hand cut chips and roasted vegetables (v) (vg available)	£18.50
Spiced belly pork, chargrilled pineapple, smoked sweet potato, tomato, spring onion, chilli oil and lime yoghurt	£19.00

Sides

Cauliflower cheese	£6.00
Pigs in blankets / Pork and sage stuffing / Cauliflower cheese	£5.00
Roast potatoes / Yorkshire puddings and gravy	£4.00

Desserts

Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc vanilla ice cream (v)	£7.00
Crème brulee cheesecake with mixed berries (v)	£7.00
Chocolate mousse served with honeycomb, honey tuille and raspberries (v)	£7.00
Eton mess. Vanilla ice cream, raspberry and sorrel sorbet, meringue and strawberries, raspberry coulis. (v)	£7.00
Chocolate ganache and caramel tart, pineapple and mint salsa with vanilla ice cream (vg)	£7.00

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team