

Sunday Menu

Starters

Pan fried scallops, parsnip puree, crispy bacon, apple and chive oil	£11.00
Sautéed wild mushrooms, potato rosti, garlic and thyme crumb and truffle oil (vg)	£9.00
Nduja free-range scotch egg with a spiced lime mayo	£8.00
Yorkshire rarebit with cornichons (v)	£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	£18.00
Wild mushroom and Yorkshire blue cheese risotto, crispy sage (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	£20.00
Spiced vegetable and spinach pie served with hand-cut chips, roasted vegetables and gravy (v) (vg available)	£19.00
Swaledale sausages served with creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables and a red wine gravy	£18.00

Sides

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

Desserts

Sticky toffee pudding. Our classic served with toffee sauce and vanilla ice cream	£8.00
Apple and blackberry crumble with vanilla bean custard	£7.00
Treacle tart with clotted cream ice cream	£7.00
Warm chocolate brownie with vanilla ice cream	£7.00
Chocolate ganache and caramel tart with vanilla ice cream (vg available)	£7.00

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team