

Sunday Menu

Starters

Pan-seared scallops, curried cauliflower purée, hazelnuts, crispy bacon	£12.00
Ham hock and cornichon terrine, mustard, apple and watercress salad	£8.00
Nduja scotch egg, spiced mayo	£8.00
Spiced pork belly skewer, apple and fennel slaw	£9.00
Sautéed wild mushrooms, celeriac purée, potato rosti, garlic and thyme crumb, and truffle oil (vg)	£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, creamy 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

Yorkshire Dales 6oz fillet steak, hand-cut chips, confit tomato, onion rings, and peppercorn sauce	£30.00
Leeds Best battered haddock, hand-cut chips, tartare sauce and pea purée	£18.00
Steak and ale pie, your choice of creamy mashed potato or hand-cut chips, roasted seasonal vegetables and gravy	£20.00
Spiced vegetable and spinach pie, hand-cut chips, roasted seasonal vegetables and gravy (v) (vg available)	£20.00
Swaledale sausages, creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables, red wine gravy	£18.00

Sides

Cauliflower cheese / Creamed spinach	£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 Northern Bloc vanilla ice cream (v)	£8.00
Black forest arctic roll, blueberry compote, (v)	£7.00
Poached pear, toasted almonds, honey tuille, clotted cream ice cream (v)	£7.00
Apple and blackberry crumble, vanilla ice cream (v)	£7.00

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team