

SUNDAY MENU

STARTERS

Baked Sheffield Forge cheese and mozzarella served with penny loaf soda bread (v)	£8.00
Nduja free-range scotch egg served with a spiced lime mayo	£8.00
Leek and potato soup with thyme croutons (vg)	£7.00
Garlic and paprika king prawns with chorizo, served with an olive and tomato salad	£8.00
Chicken and smoked ham terrine with fig and honey chutney	£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

Leeds Best battered haddock served with hand-cut chips, tartare sauce and a pea puree	£18.00
Wild mushroom and dolcelatte risotto with truffle 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, roasted vegetables and gravy (v) (vg available)	£18.50
Chargrilled chicken breast, garlic and nduja potatoes and sauteed greens with a butternut and coconut puree	£17.00

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 Northern Bloc vanilla ice cream (v)	£8.00
Salted caramel chocolate brownie with Northern Bloc vanilla ice cream and raspberry coulis (vg available)	£7.00
Apple crumble cheese cake with raspberry and sorrel sorbet (v)	£7.00
Panettone bread and butter pudding with custard (v)	£7.00

(v) vegetarian (vg) vegan For information regarding allergens please ask a member of our team