



SUNDAY MENU

STARTERS

Smoked mackerel pate served with toasted focaccia, dill, cucumber, capers, and fresh horseradish	£8.00
Smoked ham terrine with mustard mayo and toasted bloomer	£8.00
Soup of the day, ask for todays choice, served with toasted bloomer and salted butter	£6.00
Warm roasted Jerusalem artichoke, blood orange, Yorkshire goat's cheese and hazelnut salad (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.

Yorkshire Dales beef topside	£18.50
Yorkshire Dales roasted belly pork with crispy crackling	£18.50
Roast chicken breast	£18.00
Nut Roast	£16.00

MAINS

Leeds Best battered haddock served with hand-cut chips, tartare sauce, and a pea puree	£16.50
Leeds Best steak and ale pie served with roasted seasonal vegetables, creamy mashed potato, and gravy	£17.00

SIDES

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

DESSERTS

Black Forest arctic roll. Cherry compote and Madagascan vanilla ice cream, wrapped in a chocolate sponge served with mixed berries	£8.00
Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc ginger caramel ice cream	£8.00
White chocolate and raspberry cheese cake with coulis and berries	£8.00
Chocolate orange tart with Northern bloc vanilla ice cream	£8.00

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team