

SUNDAY LUNCH MENU

STARTERS

Homemade Soup, Homemade Bread & Butter^{(rgf)(v)(rve)} - £7.25

Classic Prawn Cocktail, Homemade Bread^(rgf) - £8.95

Chicken Wings, Peri Peri, Sweet Chilli Jam or Chinese Salt & Pepper - £7.95

Homemade Mini Samosas, Spiced Mince Beef, Chicken or Herbed Aubergine - £7.95

Pan Fried Creamy Garlic Mushrooms, Toasted Bloomer, Balsamic^{(rgf)(v)(rve)} - £7.95

Black Pudding & Haggis Crumpet, Streaky Bacon, Smoked Cheese, Poached Egg, Apple & Hollandaise Sauce - £8.25

MAIN COURSES

Roast Yorkshire Beef^(rgf) - £17.95

Roast Pork, Crackling, Homemade Stuffing^(rgf) - £16.95

French Trimmed Roast Chicken, Homemade Stuffing^(rgf) - £16.95

Nut Roast^{(v)(rve)} - £16.95

Trout with Creamy Cardamom, Cinnamon, Black Tea & Clove Emulsion - £17.95

Trio of Roast - £19.95

All served with Duck Fat Roast Potatoes, Yorkshire Pudding, Pomme Puree, Honey Glazed Carrots, Seasonal Vegetables, Cauliflower Puree, Traditional and Non-Traditional Homemade Gravy^(rve)

Gluten free Yorkshire pudding and gravy available on request.

Traditional Fish & Chips, Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartar Sauce^(rgf) - £16.95

Cumberland Sausage Swirl, Garlic Ranch Creamy Mash, Yorkshire Pudding, Seasonal Vegetables, Middle Eastern Gravy - £16.95

The Station Moussaka, Protein of the Day, Potato & Sauce Layers with Rustic Buttered & Bread^(rgf) - £15.95

Banana Blossom Vegan Fish & Chips, Somali Basbas Sauce^{(v)(rgf)} - £16.95

Homemade Pie of the Day, Pomme Puree, Seasonal Vegetables, Reduced Jus - £16.95

Handmade Spiced & Herbed Beef Burger, Sriracha Mayo, Cheese, Tomato, Coleslaw, Caramelised Onion & Skinny Fries^(rgf) - £16.95

Honey Glazed Buttermilk Marinated Chicken Thigh Burger, Sriracha & Coriander Mayo, Tomato, Coleslaw, Caramelised Onion & Skinny Fries^(rgf) - £16.95

Handmade Falafel Inspired Vegetarian Burger, Garlic & Basil Aioli, Tomato, Coleslaw, Caramelised Onion & Skinny Fries^{(v)(rgf)(rve)} - £16.95

SIDE DISHES

Cauliflower Cheese (serves 2) - £5.95 Yorkshire Pudding - £1.50 Gravy - £1.00

DESSERTS

Deconstructed Caramel Cheesecake - Toffee Popcorn - £7.95

Sticky Toffee Pudding, Salted Toffee Sauce, Honeycomb Ice Cream - £7.95

Apple & Rhubarb Crumble, Vanilla Ice Cream or Custard^{(rgf)(rve)} - £7.95

Vanilla Crème Brûlée, Raspberry Coulis, Crushed Roasted Nuts^(rgf) - £7.95

Duo of Cheese^(rgf) - £7.95

Wensleydale, Harrogate Blue, Cheese Biscuits, Grapes, Chutney

Duo of Ice Cream^{(rgf)(rve)} £5.00

Vanilla, Chocolate & Sea Salt, Strawberry, Honeycomb, Vegan Vanilla, Vegan Peanut Chip, Vegan Salted Caramel

GLUTEN & ALLERGENS

If you have a specific dietary requirement or food allergen please let us know before ordering.

We are unable to guarantee that any dish is completely free from traces of gluten or other known allergens as our food is prepared in a kitchen where cereals containing gluten, nuts and other allergens are present. For full details of all allergens please ask.

(rgf) request gluten free (rve) request vegan (v) vegetarian

SUNDAY ROAST SET MENU

Available 12pm - 4pm

2 Courses £21.95

STARTERS

Homemade Soup^{(v)(rve)(rgf)}

Bloomer Bread

Chicken Wings

Peri Peri, Sweet Chilli Jam or Chinese Salt & Pepper

Pan Fried Garlic Mushrooms^{(rgf)(v)(rve)}

Toasted Bloomer, Balsamic

Homemade Mini Samosas

Spiced Minced Beef, Chicken or Herbed Aubergine

SUNDAY ROAST

Roast Yorkshire Beef^(rgf)

Roast Pork, Crackling, Homemade Stuffing^(rgf)

French Trimmed Roast Chicken, Homemade Stuffing^(rgf)

Nut Roast^{(v)(rve)}

Trout with Creamy Cardamom, Cinnamon, Black Tea & Clove Emulsion

All served with Duck Fat Roast Potatoes, Yorkshire Pudding, Pomme Puree, Honey Glazed Carrots, Seasonal Vegetables, Cauliflower Puree, Traditional and Non-Traditional Homemade Gravy^(rve)

Gluten free Yorkshire pudding and gravy available on request.

DESSERTS

Apple & Rhubarb Crumble^{(rgf)(rve)}

Custard or Vanilla Ice Cream

Deconstructed Caramel Cheesecake

Toffee Popcorn

Sticky Toffee Pudding

Salted Toffee Sauce, Honeycomb Ice Cream

Duo of Ice Cream^{(rgf)(rve)}

Ice Cream - Vanilla, Chocolate & Sea Salt, Strawberry, Honeycomb

Vegan - Vanilla, Peanut Chip, Salted Caramel

GLUTEN & ALLERGENS

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(rgf) please request that your dish be made gluten free.

(rve) please ask us to swap ingredients such as cheese or butter to a vegan alternative.

(v) dishes that are specifically vegetarian