

# SUNDAY LUNCH MENU

## STARTERS

Homemade Soup, Homemade Bread & Butter<sup>(rgf)(v)(rve)</sup> - £7.25

Classic Prawn Cocktail, Homemade Bread<sup>(rgf)</sup> - £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<sup>(rgf)(v)(rve)</sup> - £7.95

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

## MAIN COURSES

Roast Yorkshire Beef<sup>(rgf)</sup> - £17.95

Roast Pork, Crackling, Homemade Stuffing<sup>(rgf)</sup> - £16.95

French Trimmed Roast Chicken, Homemade Stuffing<sup>(rgf)</sup> - £16.95

Nut Roast<sup>(v)(rve)</sup> - £16.95

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

Duo of Roast Beef & Pork - £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<sup>(rve)</sup>*

*Gluten free Yorkshire pudding and gravy available on request.*

Traditional Fish & Chips, Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartar Sauce<sup>(rgf)</sup> - £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<sup>(rgf)</sup> - £15.95

Banana Blossom Vegan Fish & Chips, Somali Basbas Sauce<sup>(v)(rgf)</sup> - £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<sup>(rgf)</sup> - £16.95

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

Handmade Falafel Inspired Vegetarian Burger, Garlic & Basil Aioli, Tomato, Coleslaw, Caramelised Onion & Skinny Fries<sup>(v)(rgf)(rve)</sup> - £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<sup>(rgf)(rve)</sup> - £7.95

Vanilla Crème Brûlée, Raspberry Coulis, Crushed Roasted Nuts<sup>(rgf)</sup> - £7.95

Duo of Cheese<sup>(rgf)</sup> - £7.95

Wensleydale, Harrogate Blue, Cheese Biscuits, Grapes, Chutney

Duo of Ice Cream<sup>(rgf)(rve)</sup> £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<sup>(v)(rve)(rgf)</sup>

Bloomer Bread

Chicken Wings

Peri Peri, Sweet Chilli Jam or Chinese Salt & Pepper

Pan Fried Garlic Mushrooms<sup>(rgf)(v)(rve)</sup>

Toasted Bloomer, Balsamic

Homemade Mini Samosas

Spiced Minced Beef, Chicken or Herbed Aubergine

## SUNDAY ROAST

Roast Yorkshire Beef<sup>(rgf)</sup>

Roast Pork, Crackling, Homemade Stuffing<sup>(rgf)</sup>

French Trimmed Roast Chicken, Homemade Stuffing<sup>(rgf)</sup>

Nut Roast<sup>(v)(rve)</sup>

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<sup>(rve)</sup>*

*Gluten free Yorkshire pudding and gravy available on request.*

## DESSERTS

Apple & Rhubarb Crumble<sup>(rgf)(rve)</sup>

Custard or Vanilla Ice Cream

Deconstructed Caramel Cheesecake

Toffee Popcorn

Sticky Toffee Pudding

Salted Toffee Sauce, Honeycomb Ice Cream

Duo of Ice Cream<sup>(rgf)(rve)</sup>

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