

# SUNDAY LUNCH MENU

## STARTERS

Sticky Pigs Cheeks, Sauté Potatoes, Sherry Glazed Chorizo, Lemon and Garlic Aioli <sup>GF</sup> £7.95

Popcorn Tiger Prawns, Korean Style Asian Slaw, Spicy Wasabi Mayonnaise £8.95

Soup of the Day, Fresh Locally Sourced Bread, Herby Croutons <sup>VE/GF\*</sup> £7.25

Chicken Liver and Port Parfait, Spiced Orchard Preserve, Toasted Sourdough <sup>GF\*</sup> £7.95

Sticky Asian Beef Salad, Toasted Sesame Seeds, Chillis, Pickled Mooli <sup>GF</sup> £7.95

Assortment of Warm Local Breads and Oil, Black Olive Tapenade, Balsamic Vinegar & Sun Blush Tomatoes <sup>VE</sup> £7.95

## MAIN COURSES

Roast Topside of Yorkshire Beef <sup>GF\*</sup> - £17.95

Roast Pork, Crackling, Homemade Pork & Onion Stuffing - £17.95

Nut Roast, Goats Cheese <sup>V/VE\*</sup> - £17.95

Roast Chicken Breast, Homemade Pork & Onion Stuffing - £17.95

Duo of Roast Beef & Roast Pork <sup>GF\*</sup> - £19.95

*All served with Roast Potatoes, Yorkshire Pudding <sup>GF\*</sup>, Creamy Mash, Honey Roast Parsnips, Seasonal Greens, Gravy <sup>GF\*</sup>*

Hot Water Pastry Pie of the Day, Rich Gravy, Seasonal Vegetables, Hand Cut Chips £18.95

Whitby Crab Risotto, Pan Seared King Scallops, Charred Sweetcorn, Pancetta Tuille, Baby Micro Herbs <sup>GF</sup> £21.95

King Prawn Linguine, Chilli, Garlic, White Wine, Parmesan £18.95

Cauliflower and Sticky Date Tagine, Tunisian Pilaff Rice, Poppadom <sup>VE/GF</sup> £17.95

Station 8oz Beef Burger, Applewood Smoked Cheese, Salad, Coleslaw, Beer Battered Onion Rings, Skinny Fries, House 'Burger Sauce' £16.95

Pan Fried Calves Liver, Streaky Bacon, Creamy Mash, Burnt Onions  
£19.95

Daleside Blonde Battered Fish and Chips, Mushy Peas, Hand Cut Chips, Homemade Tartar Sauce <sup>GF\*</sup> £16.95

## SIDE DISHES

Cauliflower Cheese <sup>(GF)</sup> (serves 2) - £5.95 Yorkshire Pudding - £1.50

## DESSERTS

Chocolate Cappuccino Mousse, Mascarpone Cream, Amaretti Biscuit - £7.95

Amaretto Crème Brulé, Shortbread, Boozy Cherries <sup>GF\*</sup> - £7.25

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream <sup>GF\*</sup> - £7.95

Apple and Blackberry Crumble, Vanilla Ice Cream or Custard <sup>GF\*</sup> - £7.95

Duo of Ice Cream <sup>GF\*/VE\*</sup> £5.00

Vanilla, Chocolate, Strawberry, Honeycomb, Vegan Vanilla, Vegan Peanut Chip, Vegan Mint Choc Chip

## GLUTEN & ALLERGIES

**If you have a specific dietary requirement or food allergy 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.**

# SUNDAY ROAST SET MENU

Available 12pm - 5pm

**2 Courses £21.95**

## STARTERS

Soup of the day, Fresh Locally Sourced Bread, Herby Croutons <sup>VE/GF\*</sup>

Chicken Liver and Port Parfait, Sour Cherry Preserve, Toasted Sourdough Crisps <sup>GF\*</sup>

Sticky Asian Style Beef Salad, Ginger, Toasted Sesame Seeds, Chilli, Pickled Mouri <sup>GF</sup>

Assortment of Warm Local Breads and Oil, Black Olive Tapenade, Balsamic Vinegar & Sun Blush Tomatoes <sup>VE</sup>

## SUNDAY ROAST

Roast Topside of Yorkshire Beef <sup>GF\*</sup>

Roast Pork, Crackling, Homemade Pork & Onion Stuffing

Nut Roast <sup>V/VE\*</sup>

Roast Chicken Breast, Homemade Pork & Onion Stuffing

*All served with Roast Potatoes, Yorkshire Pudding <sup>GF\*</sup>, Creamy Mash, Honey Roast Parsnips, Seasonal Greens, Gravy <sup>GF\*</sup>*

## DESSERTS

Sticky Toffee Pudding, Honeycomb, Butterscotch Sauce, Honeycomb Ice Cream <sup>GF\*</sup>

Lemon Posset, Homemade Shortbread <sup>GF\*</sup>

Apple and Blackberry Crumble, Custard or Vanilla Ice Cream <sup>GF\*/VE\*</sup>

Duo of Ice Cream <sup>GF\*/VE\*</sup>

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

Vegan - Vanilla, Peanut Chip, Mint Choc Chip

## GLUTEN & ALLERGIES

**If you have a specific dietary requirement or food allergy 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.**

GF – Gluten Free. GF\* - Gluten Alternative Available. V -Vegetarian. VE\* – Vegan Alternative Available.