

## SUNDAY LUNCH MENU

### STARTERS

**Home-made soup of the day** warm crusty bread (v) (can be gf)

**Old school prawn salad** classic seafood sauce (can be gf)

**Melon & fruits** seasonal sorbet (v) (gf)

**House pate** red onion chutney, toasted sour dough, dressed leaves (can be gf)

**Deep fried breaded brie** apricot and cranberry chutney, dressed salad leaves

**Smoked mackerel mousse** dressed salad leaves, toasted sour dough (can be gf)

### MAIN COURSE

**Boneless turkey crown** savoury stuffing with sausage meat, sage and onion

**Traditional roast beef** cooked through

**Carved leg of lamb** cooked through

**Roast pork loin** savoury stuffing with sausage meat, sage and onion

*All roast meats are served with 'dripping' roasties, Yorkshire pudding, proper gravy and a selection of vegetables. All roasts are plated with gravy unless asked for otherwise (All roast meals can be served gluten free with the exception of the stuffing and yorkshire pudding)*

**Vegan smoked three bean chilli** basmati rice, vegan guacamole, vegan cheddar cheese (gf)

**Butternut squash, pine nut and gorgonzola risotto** crispy sage, herb oil (v) (gf)

**Pan fried seabass fillet** king prawn and chilli fish cake, Pak choi, garlic and ginger dressing (can be gf)

### DESSERTS

**Secret recipe sticky toffee pudding**, honeycomb ice cream (can be gf)

**Warm cherry Bakewell tart** crème fraiche

**Baked San Sebastian cheesecake** winter berry coulis, basil macerated fruit (gf)

**Dark chocolate brownie** dark chocolate sauce, clotted cream ice cream (gf)

**Classic English cheese selection** (can be gf) £5 supplement

**Selection of Yorkshire ice creams** (can be gf)

**2 courses £32**

**3 courses £38**

**2 course child menu £17, 3 course child menu £20, children 12 years and under**

**If you have any allergies or dietary requirements, please discuss them with a member of staff.**

**Menu subject to availability**