

MENU

SAMPLE SUNDAY LUNCH

Cheese plate - breaded Brie , fried Halloumi & homemade tomato chutney (V) - £8

Game terrine, house pickles, and gentleman's relish (GF) (DF) - £9

Soup of the Day with baked bread - £6

Coquille St Jacques, sautéed mushrooms, queen scallops, tarragon Thermidor (GF) - £10

Sirloin of Beef served with homemade horseradish (GF)

Roast Pork belly with stuffing & crackling
all served with roast potatoes, side of buttery greens, spiced red cabbage, cauliflower

cheese & Yorkshire pudding - £18

Skrei Cod, served with sautéed potatoes, greens & dill Buerre Blanc - £23
Wild mushroom risotto, tarragon, wild garlic, Parmesan crisps, and pickled mushrooms
(V)(VG) - £15

Sticky toffee pudding, poached pear, caramelized walnuts & vanilla ice cream (GF) - £7

Chocolate mousse, chocolate soil, peanut brittle, and caramelized banana (GF) - £7

Chilli maple glazed pineapple, coconut sponge, coconut and lime sorbet (GF) (V) - £6

We also have a selection of rich and creamy ice creams, 1 scoop £3,

3 scoops £6

3 local cheeses, served with Peters Yard crackers, Yorkshire ale chutney, celery & grapes (GF) - £10