

SAMPLE SUNDAY LUNCH MENU
2 Course £32.50 3 course £37.50

Starters

Roasted butternut squash soup (n) (v)
crème fraiche, sage pesto, toasted seeds, focaccia

Cured chalk stream trout (c)
passionfruit, radish, dill

Chicken & mushroom terrine
piccalilli, toasted brioche
(gluten free available)

Heritage beetroot tart (v) (c)
balsamic, rocket
(vegan option available)

Mains

Grass fed Hereford rump of beef
Yorkshire pudding, roasted root vegetables, roast potatoes, creamed mustard leeks,
red cabbage, red wine sauce, crispy pork stuffing

Roasted Yorkshire chicken
Yorkshire pudding, roasted root vegetables, roast potatoes, creamed mustard leeks,
red cabbage, red wine sauce, crispy pork stuffing

Easingwold pork belly
Yorkshire pudding, roasted root vegetables, roast potatoes, creamed mustard leeks,
red cabbage, red wine sauce, crispy pork stuffing

Crispy Haddock
hand cut chips, mushy peas, tartar sauce

Fish of the day
crushed new potatoes, broccoli, fish nage

Five bean chilli (ve) (c)
basmati rice, coriander

Extra

Cauliflower cheese £3

Desserts

Chocolate and orange delice (v) (c)
orange sorbet

Golden syrup sponge (v)
crème anglaise

Vanilla crème brulee
shortbread biscuit

Selection of 3 English cheese, homemade chutney, crackers £2 Supplement
(gluten free crackers available)

Coffee and sweets £3.5
(white, americano, cappuccino, latte, espresso)

v-vegetarian ve-vegan c-celiac suitable n-contains nuts
any other allergies, please speak to a member of staff