



## **Sunday Lunch Autumn 2019**

### **Starters**

**Soup of the Day with crusty bread (v) (g) with GF bread - £6.50**

**Coronation Crab Salad with spelt, pumpkin seed and saffron pilaf (g) - £8**

**Prawn Salad with lemon aioli (g) - £7.50**

**Belly Pork Bon Bon with apple, ginger and chilli jam (g) - £8**

**Traditional Home Made Yorkshire Pudding with thyme and caramelised onion gravy- £3.50**

**Baked Fig, Beetroot and Goats Cheese Tart with horseradish (v) - £7**

### **Mains**

**Roast Topside of North Yorkshire Beef with Yorkshire pudding, seasonal vegetables and red wine jus - £13**

**Roast Pork with Yorkshire pudding, seasonal vegetables and homemade gravy - £12.50**

**Fish and Chips local Whitby cod in batter with hand cut chips, mushy peas and tartare sauce - £13**

**East Coast Fish Cassoulet** A selection of today's catch served in a lobster & chorizo broth with cassoulet beans and crusty bread - **(g) with gf bread - £18**

**Shetland Mussels** in white wine, cream and garlic with fries and crusty bread- **(g) with GF bread - £13**

**Stuffed Acorn Squash (v) (g)** sweet potato & feta cheese with roast cauliflower & hazelnut pesto - **£12**

### **Desserts**

**Sunday Stodge** – Ask for today's choice. Definitely served with custard or ice cream! - **£7**

**Autumn Trifle** parkin sponge, apple curd, poached pear with hazelnut & cinnamon cream - **£8**

**Granny Smith Tart Tatin** with cinder toffee ice cream and local honey- **£8**

**Chocolate and Cherry Kirsch Brûlée** with homemade shortbread **(g) with gf biscuit - £8**

**Trio of Ice Cream** 3 x scoops of award winning, locally made Beacon Farm ice cream with café curl.  
Ask for today's flavours. **(v) (g) - £6**

**Griffin Cheeseboard** served with biscuits and house chutney. £4.50 Single Cheese or £15 Full Cheeseboard

(V) Suitable for vegetarians (G) Gluten Free. We cannot guarantee that any items are completely allergen free due to kitchen production methods.

Further details are available if uncertain.