



Sunday Lunch Menu

Starters

Chicken Liver Parfait, Herb Butter, Pickled Vegetables, Melba, Chutneys **£10**

Smoked Salmon, Pickled Beetroot, Crevettes, Shrimp, Aiolis **£12**

Leek and Fennel Veloute, Truffle Oil (v) **£9**

Dressed Whitby Crab, Aiolis, Fresh Bread **£14**

Homemade Yorkshire Pudding with Whisky Onion Gravy - **£3.50**

Mains

Traditional Sunday Lunch:

Roast Topside of North
Yorkshire Beef, Homemade
Gravy, Horseradish Cream -
£15

Roast Fillet of Halibut,
Langoustine Bisque - £20

Roast Halloumi, Herb Butter

All served with Homemade
Yorkshire Pudding, Honey
Roast Carrot and Parsnip,
Cauliflower Cheese a
Selection of Seasonal
Vegetables and Roast
Potatoes

Tempura Cod, Minted Marrowfat Peas, Fries, Tartar **£20**

Shrimp & Samphire Linguine, Cream, Langoustine Bisque, Dill **£15**

Pea, Mint & Pine Nut Linguine, Cream, White Wine (v) **£11**

To Finish

Sticky Toffee Pudding, Pecan Nuts, Vanilla Cream, Black Treacle Sauce **£8**

Dark Chocolate Delice, White Chocolate Foam, Raspberry Sherbet (gf) **£8**

Lemon Posset, Lemon Curd, Shortbread Crumb **£8**

Selection of Cheeses, Biscuits & Chutney **3 for £11 or Full (5) for £15**

(V) Vegetarian (GF) Gluten Free (VE) Vegan.

We cannot guarantee that any items are completely allergen free due to kitchen production methods

Flights

Fizz Flight - £20

75ml each of:

Prosecco Treviso DOC, Astoria Estate, Veneto, Italy
Bella Conchi Brut Seleccion, Penedes, Spain
Champagne Météyer Brut Tradition, Champagne, France

Sauvignon Blanc Flight -£13.50

75ml each of:

Sauvignon Blanc, Terres Cortal, Languedoc, France
Sauvignon Blanc, Sileni Estate, Marlborough, New Zealand
Sancerre, Domaine Girard, Loire, France

Port Flight - £8

25ml each of:

Churchill's 10 Year Old White Port
Fonseca Bin.27
Churchill's 10 Year Old Tawny Port