



## **Sunday Lunch Menu**

### **Oyster Bar**

Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon & Tabasco: **3 for £9 / 6 for £16**  
Oyster Taster, Pink Shallot Vinaigrette, Lemon & Tabasco: **£3.50 each**

### **Starters**

Blue Cheese & Walnut Salad, Pickled Tomatoes & Beetroot, WH&G Dressing **(V) £9**  
Roasted Belly Pork, Asian Slaw, Honey & Chilli Dressing **£10**  
WH&G Parsley Crumpet, Asparagus, Poached Egg, Hollandaise **(V) £9**

### **Mains**

#### **Traditional Sunday Lunch:**

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

Served with Homemade  
Yorkshire Pudding, Cauliflower  
Cheese a Selection of Seasonal  
Vegetables and Roast Potatoes

WH&G Mushroom and  
Guinness Hotpot **(V)(VE) - £15**

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin On Fries, Tartar Sauce **£15**

Pan Fried Halibut, Sautéed Spring Greens, New Potatoes, Prawn & Samphire Butter **(GF) £20**

### **To Finish**

Almond Panna Cotta, Grape Sweet, Honeycomb **(GF) £8**

WH&G Rice Pudding, Cherry Brandy Compote, Sweet Pickled Cherries, Shortbread **(GF) £8**

Dark Chocolate & Ginger Bread and Butter Pudding, Orange Custard, Crystalized Ginger **£8**

Mango Sorbet, Cherry Brandy Compote **£6 (VE)**

Selection of French and English Cheeses, Biscuits, Frozen Grapes & Chutney **3 for £11, 5 for £15 (V)**

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

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