

Sunday Lunch

Oyster Bar

Fresh Lindisfarne Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: 1 for **3.50**, 3 for **9**, 6 for **17**

New Orleans Style Grilled Lindisfarne Oysters 3 for **10**, 6 for **18**

To Start

Roast Parsnip & Apple Velouté, Garden Thyme Potato Scone (V) (GF with GF bread) **9**

Ham Hock Terrine, Pickled Pineapple, Toasted Brioche, Dressed Rocket (GF with GF bread) **10**

Bloody Mary Prawn Cocktail, Brown Bread (GF with GF bread) **12**

WH&G Gin & Tonic Cured Salmon, Heritage Beetroot Carpaccio, Horseradish Cream (GF) **14**

Main Courses

Traditional Sunday Lunch

Silverside of North Yorkshire Beef (Served Pink), Homemade Gravy, Horseradish Sauce

or

Charred Cauliflower Steak, Caramelized Onion Gravy (V)

All Sunday lunches Served with Homemade Yorkshire Pudding, Roasted Carrot, Cauliflower Cheese and a Selection of Seasonal Vegetables and Roast Potatoes **15**

WH&G Favourites

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin on Chips, Tartar Sauce **18**

Loin of North Sea Halibut, Confit Garlic & Thyme Fondant, Sea Greens, Curried Mussel Cream (GF) **26**

WH&G Spiral Vegetable Tart, Pea Fricassee, Skin on Chips (V/VE) **20**

To Finish

Apple & Cinnamon Crumble, Treacle Toffee Sauce, White Chocolate Custard (GF) **8**
White Chocolate 'Crème Caramel', Brûlée Fig, Almond Biscotti **8**

Rum Roasted Plum, Pinot Noir Rice Pudding, Spiced Rum Syrup, Shortbread (GF) **8**
Blackcurrant Sorbet, Winter Berry Compote 6 (VE/GF)

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

(V) Vegetarian (GF) Gluten Free (VE) Vegan. Dishes can be prepared Gluten Free – Please ask for details. We cannot guarantee that any items are completely allergen free due to kitchen production methods.