

Oyster Bar

Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: 1 for **3.50**, 3 for **9**, 6 for **17**
New Orleans Style Grilled Oysters 3 for **10**, 6 for **18**

To Start

Sweet Potato Veloute, Ciabatta (V) (GF with GF bread) **9**
Pepper Crusted Venison Carpaccio, Rocket, Parmesan Shavings (GF) **10**
Wild Mushroom, Truffle, Poached Egg & Spinach on Ciabatta (V) **9**
Dressed Whitby Crab, Brown Bread, Samphire, Aioli (GF with GF bread) **14**

Main Courses

Traditional Sunday lunch

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

Or

Charred Cauliflower Steak, Caramelised 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 Fries, Tartar Sauce **15**
Baked Fennel and Tomato Stuffed Sea Bass, Garlic Tenderstem Broccoli, New Potatoes (GF) **24**
WH&G Spiral Vegetable Tart, Pea Fricassee, French Fries (V/VE) **20**

To Finish

Apple & Cinnamon Crumble, Toffee Sauce & Vanilla Cream (GF) **8**
White Chocolate & Raspberry Tart, Raspberry Sorbet **8**
Mango Sorbet, Berry 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. 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.