# Fresh Rock Oyster Bar

Pink Shallot Vinaigrette, Lemon & Tabasco: 1 for **3.5**, 3 for **9.5**, 6 for **18** or Rockafella Style Butter Baked Oysters: 3 for **11**, 6 for **19** 

# **To Start**

Smoked Bacon & Thyme Potato Hash, Baked Egg, Maple Butter Ciabatta 10 (GF with GF Bread)
Smoked Haddock, Spinach & Yorkshire Cheddar Twice Baked Soufflé, Fennel Salad 11
Coronation Crab, Apple & Radish Salad, Lime Dressing, Brown Bread 12 (GF with GF Bread)
Sweet Chilli & Rosemary Polenta, Fire Infused Red Pepper Purée, Pickled Garlic 10 (GF/V/VG)

# Main Courses Traditional Sunday lunch

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

Or

Charred Cauliflower Steak, Caramelized Onion Gravy (V)

Sunday Lunch served with Homemade Yorkshire Pudding, Roasted Carrots, Cauliflower Cheese and a Selection of Seasonal Vegetables and Roast Potatoes **16** 

## **WH&G Favourites**

#### Meat

Yorkshire Chicken, Braised Leek & Tarragon Hotpot, Roasted Root Vegetables, Chicken Jus, Skin On Chips, Crispy Onions 19

#### **Fish**

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin on Chips, Tartare Sauce 22
Pan Fried Mullet, Crispy Monkfish Cheek, Baby Roast Lemon Potatoes, Cavolo Nero,
Pernod & Tarragon Cream 24 (GF)

# <u>Vegetarian</u>

Carrot, Parsnip & Feta Terrine, Red Harissa Jus, Dressed Rocket, Skin On Chips 20 (GF)

### To Finish

Chocolate Delice, Roasted Strawberries, Dandelion & Burdock Jelly, Strawberry Crisp 8 (GF)
Spiced Pear Sponge, Clotted Cream Ice Cream, Salted Toffee Shard, Shortbread 8
Guinness Rice Pudding, Triple Chocolate Cookie, Coffee Fudge, Chocolate Soil 8 (GF)
Blackcurrant Sorbet, Mixed Berry Compote 6 (VE/GF)
Selection of Yorkshire 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.