

Fresh Rock Oyster Bar

Pink Shallot Vinaigrette, Lemon & Tabasco: 1 for **3.5**, 3 for **9.5**, 6 for **18**

Or

Rockefeller Style Butter Baked Oysters: 3 for **11**, 6 for **19**

To Start

Prawn & Crayfish Salad, Bloody Mary Mayonnaise, Bread & Butter **10** (GF with GF Bread)

Pork Cheek, Spiced Carrot Puree, Crispy Parma Ham, Rocket **12** (GF)

Roast Pumpkin, Smoked Paprika & Sweet Potato Soup, Coriander Scone **10** (V/VE)

Whitby Crab Mac 'n' Cheese, Fennel Salad, Rye Bread Croutes **13** (GF with GF Bread)

Main Courses

Traditional Sunday lunch

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

Or

Charred Cauliflower Steak, Caramelized Onion Gravy (V)

Or

Yorkshire Chicken Supreme

All Sunday lunches Served with Homemade Yorkshire Pudding, Roasted Carrots, Cauliflower Cheese and a Selection of Seasonal Vegetables and Roast Potatoes **18**

WH&G Favorites

Fish

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin on Chips, Tartare Sauce **22**

Pan Fried North Sea Hake Fillet, Lemon Crumb, Potato Dumpling,

Caper & Cockle Butter, Braised Samphire & Kale **24** (GF)

Vegetarian

Roast Lentil, Carrot & Caraway Seed 'Shepherd's' Pie, Braised Kale, Parsnip Crisps **17** (V)

To Finish

Mulled Wine Rice Pudding, Spiced Plum Chutney, Cinnamon Shortbread **8**

WH&G Trifle - Panettone, Strawberry Jelly, Winter Berries, Custard, Chantilly Cream **8**

Sticky Ginger Parkin, Black Treacle Sauce, Vanilla Ice-cream, Honeycomb **8** (GF)

Blackberry 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.