



SUNDAY MENU

Served 12pm until 4pm

2 courses £26.95 or 3 courses £29.95 (Children £18.95)

7pm until 9pm

4 courses (including coffee) £33.50

STARTERS

Chef's Homemade Soup of the Day, served with a freshly baked roll and butter (V, GF)

Large Yorkshire Pudding, onion gravy (V*)

Trio Of Beetroot, pickled, pureed and shaved. With creamed goats cheese and crushed walnuts (*DF, *GF, V)

Spinach and Feta Croustillants, spiced tomato chutney, salted cucumber salad (V)

Pork and Black Pudding Terrine, carrot & coriander puree, crispy coriander leaves (*DF)

Prawn & Crab Cocktail, shredded iceberg lettuce, diced cucumber and tomato and topped with Marie rose sauce (GF, DF*)

MAIN COURSE

Roast Sirloin of English Beef, Yorkshire pudding, creamy mashed potato, served medium-rare (GF*, DF*)

Roast Breast Of Turkey, Yorkshire pudding, creamy mashed potato and stuffing (GF*, DF*)

Roast Leg Of Lamb, Yorkshire pudding, creamy mashed potato (GF*, DF*)

Pan Roast Shetland Salmon, confit heritage tomatoes and saffron mayonnaise (GF, DF*)

All the above served with rosemary and garlic roasted potatoes and seasonal vegetables

Creamed Mushroom Tortellini, roast butternut squash, spinach, roast hazelnuts and pickled mushrooms (V)

Beer Battered Coley Fillet, in our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked, thick hand cut chips, crushed garden peas, homemade tartare sauce and chefs signature chip shop curry sauce (DF)

DESSERTS

Today's Hot Pudding, served with your choice of custard, pouring cream or vanilla ice cream

Egg Custard, Earl Grey ice cream, nutmeg tuille, granola and salted caramel (V)

Chocolate 'Cheesecake', gold chocolate mousse, coffee meringue, Baileys ice cream, crushed hazelnuts, chocolate crumb, and dulce de leche (GF)

Selection of Ice Cream & Sorbet, brandy snap basket (GF*, DF*)

Selection of Regional Cheese & Biscuits, Smoked Applewood, Blackstick Blue, Barncliffe Brie and Barbers 1833 Vintage Cheddar. Served with homemade fruit chutney, grapes, celery and a selection of biscuits (GF*)

AFTER DINNER DRINKS

Tea & Coffee Menu Available (Additional cost)

The allowance for guests on a dinner inclusive rate is £33.50 per person. A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. As our kitchen is a multi purpose kitchen and we use common fryer oil we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements