



EASTER SUNDAY

Sunday 1st April 2018

2 Courses £21.95 per person

3 Courses £24.95 per person

STARTERS

GREEN PEA & MINT SOUP Crème Fraîche (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato, Pickled Cucumber

PORK & APRICOT TERRINE Onion Jam & Pickle Salad

BETROOT CURED SALMON Apple & Celeriac Slaw, Fennel Croûte

AVOCADO NICOISE SALAD Baby Gem, Cherry Tomato, Olives & Soft Poached Egg (V)

TRADITIONAL SUNDAY ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF

Robin Hirst, Neasham Grange, Darlington

CAMOMILE & HONEY ROAST SHOULDER OF DALES LAMB

LEMON & THYME HALF ROAST CHICKEN, ONION STUFFING

Served with Roast Potatoes, Root Vegetables, Yorkshire Pudding

Seasonal Greens & Red Wine Gravy

MAINS

BAKED FILLET OF COD Jersey Royals, Samphire & Parsley Cream

BLACK SHEEP BEER BATTERED FISH & CHIPS Crushed Peas, Tartare Sauce & Lemon

TWICE COOKED PORK BELLY Mustard Mash, Roast Apple & Doreen's Black Pudding

SPINACH, BROCCOLI & GOATS CHEESE TART

Caramelised Onion Purée, Wild Garlic Pesto (V)

PUDDINGS

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream

DARK CHOCOLATE TART Vanilla Ice Cream

POACHED RHUBARB & GINGER MESS Meringue, Ginger Bread & Double Cream

PUNCH BOWL TRADITIONAL SUNDAY PUDDING Custard

MINI AFTERNOON TEA CAKE ASSIETTE

Almond Battenberg, Strawberry Shortbread, Salted Caramel Profiterole

ARTISAN CHEESE BOARD

Seed Crackers, Quince & Grapes

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.