



SUNDAY LUNCH

Served between 12 noon - 8pm

2 COURSES £19.95, 3 COURSES £24.95

**COMPLIMENTARY BOTTLE OF HOUSE WINE WHEN
TWO PEOPLE ORDER TWO COURSES EACH**

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL Paprika Marie Rose (GF)

BLACK PUDDING SCOTCH EGG Apple Chutney

DUCK SPRING ROLL Sweet Chilli Sauce

SMOKED MACKEREL & HORSERADISH PATE Sourdough Crostini

SPICED ROAST CAULIFLOWER Yoghurt, Pickled Raisins Toasted Almonds (V) (GF)

TRADITIONAL SUNDAY ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF Robin Hirst Neasham Grange, Darlington

ROAST LOIN OF PORK, APPLE SAUCE & CRACKLING Smithy House Farm, Northallerton

ROAST CHICKEN BREAST

*All Served with Yorkshire Pudding, Roast Potatoes, Winter Vegetables,
Cauliflower Cheese & Traditional Gravy*

MAINS

ROAST FILLET OF COD Clams, Chorizo & Romesco Sauce (GF)

YORKSHIRE GOURMET 8OZ BEEF BURGER Toasted Bun, Cheese, Fries,
Onion Rings & Red Onion Chutney

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

GAME PIE WITH JUNIPER & BAY Garlic & Thyme Roast New Potatoes
Winter Greens & Game Jus

ROAST CELERIAC & PARSNIP CURRY Pilaf Rice, Naan Bread & Mint Raita (V)

PUDDINGS

PEAR & BLACKBERRY CRUMBLE Vanilla Custard or Vanilla Ice Cream (GF)

RHUBARB & CUSTARD PANNA COTTA Spiced Ginger Crumb (GF)

CHOCOLATE & MALT TART Toasted Hazelnuts & Vanilla Ice Cream

STICKY TOFFEE PUDDING Butterscotch Sauce, Cinder Toffee Ice Cream

RYEBURN OF HELMSLEY TRIO OF SORBET Raspberry, Mango & Lemon (GF)

MONTGOMERY CHEDDAR & SHEPHERDS PURSE YORKSHIRE BLUE
Biscuits, Celery, Grapes & Chutney

Maximum of 3 bottles of wine per table.

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.