

## Sample Sunday Lunch Autumn/Winter 2022

### STARTERS

#### **Seasonal soup of the day £7**

Freshly baked sourdough

#### **Korean Gochujang Fried Chicken £10**

Crispy Coated in a spiced flour, tossed in a Sticky Honey & Soy Dressing, Sesame pickled vegetables

#### **Haddock Fishcakes £10 GF**

English Spinach, Lemon & Caper Butter Sauce

#### **Twice Baked Yorkshire Cheddar Souffle £9 V**

Apple, Celery & Candied Walnut Salad

#### **Shiitake Mushroom & Chinese Cabbage Spring Rolls £9 VG**

Sweet & Sour Dipping Sauce

#### **Prawn & Crayfish Cocktail £11**

Pickled Cucumber, Baby Gem, Marie Rose Sauce

### MAINS

#### TRADITIONAL SUNDAY ROASTS

#### **21 Day Aged Grand Reserve Sirloin of Beef - Served pink £18**

**Roast Loin of Pork**, Apple Sauce & Crackling £16

**Roast Breast of Yorkshire Wolds Chicken**, Lemon & thyme stuffing £16

#### **Salt Baked Celeriac Wellington £15 VG**

Sage, Onion & Chestnut Puree, Puy Lentil Gravy

All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede

Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy

#### **Roast Fillet of North Sea Cod £22 GF**

Creamed Potato Puree, Samphire, Mussel & White Wine Butter Sauce

#### **Black Sheep Beer Battered Haddock £16**

Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon

#### **Provenance Fish Pie £20**

Monkfish, Salmon, Cod & King Prawns, Cheddar mashed potato, shellfish bisque

**Steak & Ale pie £16**

Hand cut chips or mash, spring greens, homemade gravy

DESSERTS

**Sticky Toffee pudding £7.5**

Butterscotch Sauce, Black treacle Ice Cream

**Affogato £6.5**

Vanilla Ice Cream, Hot Espresso, Biscotti

**Clementine & Chocolate Mousse £9 VG**

Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream

**Northern Block Trio of Sorbet | Ice Cream £6**

Please ask for our selection (GF)

**Apple & Blackberry crumble £7**

Vanilla custard

**A selection of 3 fine cheeses £10**

Biscuits, celery & chutney