



SUNDAY LUNCH

2 COURSES £17.95, 3 COURSES £20.95

STARTERS

SEASONAL SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber (GF)

GARLIC MUSHROOMS Soft Poached Egg on Toast (V)

DEEP FRIED CAMEMBERT Tomato Chutney & Dressed Leaves

CHICKEN LIVER & BRANDY PATE Apple Chutney & Ciabatta Crostini

TRADITIONAL SALMON FISHCAKE Parsley Cream & Dressed Leaves

MAINS

TRADITIONAL SUNDAY ROASTS

21 DAY AGED TOPSIDE 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, Buttered Greens
Cauliflower Cheese & Traditional Gravy*

HADDOCK FLORENTINE Sautéed Potatoes, Baby Spinach, White Wine Cream Sauce (GF)

BUTTERNUT SQUASH & SAGE RISOTTO Toasted Pine Nuts & Parmesan (V, GF)

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

OAK TREE STEAK & ALE PIE

Creamy Mashed Potato, Roast Carrots & Traditional Gravy

PUDDING

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream

WARM CHOCOLATE FUDGE CAKE Vanilla Ice Cream (GF)

GINGERBREAD CRÈME BRÛLÉE Homemade Shortbread

LEMON DRIZZLE SPONGE Chantilly Cream (GF)

MONTGOMERY CHEDDAR & SHEPHERD'S PURSE HARROGATE BLUE

Biscuits, Celery, Grapes & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more 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.