



MOTHERING SUNDAY SUNDAY 31ST MARCH 2019

2 Courses £21.95 per person, 3 Courses £24.95 per person

STARTERS

SOUP OF THE DAY (V)

BLACK PUDDING & CHORIZO CROQUETTES Onion Jam & Pickle Salad

BETROOT CURED SALMON Apple & Celeriac Slaw, Fennel Croûte

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

CLASSIC PRAWN COCKTAIL

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

MAIN COURSES

TRADITIONAL SUNDAY ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF

Robin Hirst, Neasham Grange, Darlington

ROAST LOIN OF PORK, CRACKLING & APPLE SAUCE

Smithy House Farm, Northallerton

ROAST CHICKEN BREAST

*Served with Roast Potatoes, Yorkshire Pudding, Buttered Greens,
Cauliflower Cheese & Traditional Gravy*

BAKED HADDOCK FLORENTINE Sauté Potatoes & Spinach (GF)

RISOTTO PRIMAVERA

Carnaroli Rice, Broad Beans, Peas, Courgette & Spinach with Basil, Mint & Parmesan (GF,V)

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

SLOW BRAISED DALES LAMB SHOULDER Creamy Mash & Spring Vegetables (GF)

PUDDINGS

CRÈME BRÛLÉE Lemon Shortbread

APPLE & BLACKBERRY CRUMBLE Vanilla Custard

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream

WARM CHOCOLATE FUDGE CAKE Vanilla Ice Cream (GF)

TRIO OF SORBETS Raspberry, Lemon & Mango (GF)

MONTGOMERY CHEDDAR & SHEPHERDS PURSE YORKSHIRE BLUE

Biscuits, Celery, Grapes & Chutney



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.