



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)

WILD MUSHROOM GNOCCHI Garlic & Cream White Wine Sauce (V)

DEEP FRIED CAMEMBERT Tomato Chutney & Dressed Leaves (V)

CHICKEN LIVER & BRANDY PATE Apple Chutney & Ciabatta Crostini

QUINOA SALAD Avocado, Carrot Ribbons & Pomegranate (GF,V)

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

NUT & VEGETABLE ROAST (V)

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

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

SPRING RISOTTO Spinach, Mixed Beans, Confit Tomatoes, Celery, Coriander & Sage (V)

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

STEAK & ALE PIE

Creamy Mashed Potato, Roast Carrots & Traditional Gravy

PUDDING

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream

CHOCOLATE BROWNIE White Chocolate Ice Cream, Chocolate Sauce

RHUBARB & GINGER PAVLOVA Chantilly Cream (GF)

PINEAPPLE UPSIDE DOWN CAKE Vanilla Custard (GF)

YORKSHIRE WENSLEYDALE & SHEPHERDS PURSE YORKSHIRE 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.