

## MENU

## STARTERS

Pork rind crackling | apple sauce £8

Smoked paprika roasted whole almonds (v) (ve) (gf) £4.50 | Kalamata Olives (v) (ve) (gf) £5

Warm rosemary and garlic focaccia | sun-blushed tomatoes | extra virgin olive oil | aged balsamic (v) (ve)  
£5.50

Hot sauce buffalo chicken wings | lime juice | crème fraiche (gf) £6.50

Potted duck leg riette | celeriac remoulade | poached cherries | spiced set butter | charred sourdough (gf) £9

Pan-seared scallops | granny smith apple | lemon butter sauce | apple gel | British  
asparagus | dehydrated scallop roe seasoning (gf) £14

Soup of the day | warm sourdough | salted butter (v) (ve) £6

24hr treacle-cured salmon | cumin creme fraiche | roasted beets | mustard seed crackers  
| micro corriander (gf) £9.50

Whipped smoked mackerel mousse | creme fraiche | dill | piccalilli | pumpernickel £8

## MAIN COURSE

Roast Sirloin of Yorkshire beef | duck fat roast potatoes | Yorkshire pudding | Glazed buttered  
carrots | Sunday gravy £18

Roast Loin of English pork | duck fat roast potatoes | sage, onion and sausage meat stuffing |  
Yorkshire pudding | glazed buttered carrots | Sunday gravy £16

5hr slow cooked lamb shoulder | duck fat roast potatoes | Yorkshire pudding | glazed carrots |  
Sunday gravy £17

Classic fish and triple cooked chips | mushy peas | tartare sauce | charred lemon £14

Burger | Beef patties | gouda sliced cheese | brioche bun | baby gem | beef tomato | burger relish |  
skinny fries £16

*Vegan & Vegetarian options found weekly on our specials board*

## DESSERTS

Dark and milk chocolate brownie | Raspberry coulis | raspberry sorbet | chocolate soil £6

Yorkshire rhubarb | ginger biscuit and oat crumble | English custard (V) £6

Coconut panna cotta | pineapple jelly | pineapple compote | tuille (V) £6

Ice cream and sorbet | shortbread biscuit (See server for today's selection) (V) £5

3 Yorkshire Cheeseboard | chutney | crackers and biscuits | grapes | celery | butter V £8.50

Sticky toffee pudding | toffee sauce | Vanilla seed ice cream £6

*If you enjoy today's meal, leave us a review on Google*