



SUNDAY LUNCH MENU

Available 12noon-5pm

Pitted Nocellara Olives [PB | GF] 4.5 | Garden Herb Focaccia Flavoured butter or balsamic & Yorkshire rapeseed oil [PBA] (2,7,14) 4
Truffle & Parmesan Macaroni Cheese Croquettes (2,4,7,9) 7 | Teriyaki Glazed Pork Belly Bites Crispy onions (2,13,14) 7
Leek & Potato Hash Bites Ranch dressing [GF] (7,9) 6 | Monkfish Cheek Scampi Coronation curry aioli [GF] (4,5,9,13,14) 8
Hot Honey Glazed Pigs in Blankets Spring onions & onion seeds [GF] (14) 8

STARTERS

Yorkshire Venison Carpaccio
Smoked oyster emulsion, pickled Mount St John golden beetroot, aged parmesan, watercress [GF] (4,7,8,9,14) 14

Kkanpunggi Crispy Fried Chicken
Chilli, garlic & lemon glaze, white cabbage & carrot kimchi, spring onion, black onion seeds [GF] (12,13,14) 11

Coriander Roasted Cauliflower
Black garlic emulsion, onion & cumin relish, cauliflower bhaji, coriander [GF] (1,9,13,14) 9

Atlantic Baby Prawns & Smoked Salmon Cocktail
Smoked paprika, gem lettuce, Bloody Mary gel, lime cucumber [GF] (1,3,4,5,9,14) 13

ROASTS

Garlic & Dijon Mustard
Roast Sirloin of Beef [GFA] (2,4,7,14) 24

Lemon Thyme Roasted Chicken Supreme
Pork & sage stuffing [GFA] (2,4,7,14) 22

Fennel Seed & Sage Roasted Pork Loin [GFA] (2,4,7,14) 20

Hazelnut, Chestnut & Root Vegetable Loaf [PBA] (2,4,7,9,10,13,14) 19

All served with crisp Yorkshire pudding, garlic & herb roast potatoes, honey & thyme roasted root vegetables and proper gravy

Cauliflower Cheese [V] (7,9) 5

Cauliflower baked in rich Yorkshire cheese sauce with a golden gratin crust

Pigs in Blankets (14) 6 Extra Yorkshire Pudding (2,4,7) 1.5

MAINS

Steak & Ale or Chicken & Leek Pie
Buttered seasonal vegetables, homemade gravy, served with triple cooked chips or skinny fries or creamed potato (2,4,7,14) 22

Beer Battered Hodgsons of Hartlepool Haddock & Triple Cooked Chips
Minted crushed or garden peas, lemon [GF] (4,5,7,9,14) 19

Tamarind & Palm Sugar Smoked Tofu
Green chilli coconut cream, roasted aubergine Purée, Thai basil jasmine rice, lotus root crisps [GF] (13,14) 18

Hot Honey Buttermilk Chicken Burger
Brioche bun, lemon & miso aioli, smoked streaky bacon, gem lettuce, pickled slaw, skinny fries (2,4,7,9,13,14) 21

Sesame & Ginger Kitchen Garden Salad
Gem lettuce & salad leaves, julienne of carrots & peppers, pickled cucumber & shallots, broad beans, roasted sesame & ginger dressing, lotus root crisps [GF] (9,12,14) 14

Add Chicken 6 [GF] (7) Add Smoked Salmon 5 [GF] (5) Add Glazed Smoked Tofu 4 [GF] (13,14)

SIDES 4.5

Rosemary Sea Salt Triple Cooked Chips (14) | Skinny Fries | Buttered Seasonal Vegetables (7) | Tenderstem Broccoli In Salsa Verde (7,14) Creamed Potato (7) | Kitchen Garden & Parmesan Salad (7,9,14) | Onion Rings (14) | Truffle Macaroni Cheese (2,7,9,14) Confit Hispi Cabbage, Smoked Bacon, Ranch Dressing (4,7,9,14) | White Cabbage & Carrot Kimchi (4,14)

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free GFA - Gluten Free Alternative Available
1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.