

Sunday Menu

Lunch Service - 12pm to 2.45pm. £33.00 per person for 3 courses
Dinner Service - 6.30pm to 8.30pm. £30.00 per person for 3 courses



STARTERS

Soup Of The Day (V, GF*)

Served with homemade fresh bread

Large Yorkshire Pudding (V)

Onion gravy

Pork Tenderloin

Hazelnut & pork fat sponge, sticky pork sauce

Pea & Mint Tart (V)

Glazed asparagus, herb salad, duck egg dressing

Prawn & Crab Cocktail (GF, DF)

Shredded iceberg lettuce, diced cucumber and tomato, topped with Marie Rose sauce

MAINS

Roast Sirloin of English Beef (GF*, DF*)

Yorkshire pudding, creamy mashed potato. *Served Medium-Rare*

Roast Breast of Turkey (GF*, DF*)

Creamy mashed potato and pork stuffing

Roast Loin of Pork (GF, DF*)

Mustard mash, caramelised apple puree, crackling, cider gravy

Cod Loin (GF)

Ratatouille, pomme anna, parmesan crisp

Jerusalem Artichoke Risotto (V, GF*)

Broad beans, spiced granola

Asparagus Tagliatelle (V)

Confit tomatoes, asparagus puree, asparagus spears, parmesan, truffle oil

All above served with rosemary and garlic roasted potatoes and seasonal vegetables

Beer Battered Cod Fillet

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked, thick hand cut chips, crushed garden peas, tartare sauce and chef's signature chip shop curry sauce

DESSERTS

Roasted Peach & Rosemary Creme Brûlée (V, GF*)

Mini biscotti

Lemon Meringue Roulade (V, GF*)

Strawberry cream, biscuit crumb, chocolate sauce

Homemade Hot Pudding of the Day (V)

Pouring cream, ice cream, or custard

Brandy Snap Basket (V, Ve*, GF*)

Selection of ice creams and sorbets

Cheese & Biscuits (V, GF*)

Celery, grapes, homemade chutney

Textures of Apple (V)

Vanilla sponge, hazelnut praline, apple sorbet

V - Vegetarian GF - Gluten Free DF - Dairy Free Ve - Vegan

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

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Mini Biscotti

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Pouring cream, ice cream, or custard

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Selection ice creams and sorbets

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