



SUNDAY

LUNCH

SERVED 12-2.45PM
THREE COURSES - 33
(UNDER 12'S - 21)

DINNER

SERVED 6.30-8.30PM
THREE COURSES - 30

NIBBLES

LAMB KOFTAS 6

Feta, salsa and mint yoghurt

BUBBLE AND SQUEAK BITES 6

Cranberry relish

SMOKED CHEESE CROQUETTES 5.5

Red pepper relish (V)

SALT AND PEPPER SQUID 6.5

Lemon mayonnaise

HERBED PITTA CHIPS 6

Roasted beetroot and garlic hummus with flaked almonds (V, VE)

STARTERS

PRAWN AND CRAB COCKTAIL +4

Shredded iceberg lettuce, cucumber, tomato
and Marie Rose sauce (GF)

BEETROOT & APPLE TARTE TATIN

With black garlic ketchup and a blue cheese
beignet (V)

SLOW COOKED PORK BELLY BITES

Served with an apple compote and a wholegrain
sauce (DF*, GF*)

DUCK TOURTE

Confit duck in puff pastry served with pickled
root vegetables and a mushroom sauce

SOUP OF THE DAY

Toasted sourdough (V, GF)

LARGE YORKSHIRE PUDDING

Onion gravy (V)

A discretionary 10% service charge will be added to your bill. Please 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 provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.



MAINS



ROAST BREAST OF TURKEY

Pork stuffing, creamy mash potato and gravy

ROAST LOIN OF PORK

Creamy mash potato, apple puree, crackling in a dijon cream sauce

ROAST SIRLOIN OF BEEF

Yorkshire pudding, creamy mash potato, gravy, served medium rare

SOY GLAZED SALMON STEAK

Salt baked celeriac, squash puree, pak choi and a citrus sauce

BEER BATTERED COD FILLET

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with triple cooked, thick hand cut chips, crushed garden peas and homemade tartar sauce

CHESTNUT TAGLIATELLE

With spiced roast cashew nuts, butternut squash and pumpkin veloute, crispy cabbage (V)

SPICED NUT ROAST

Creamy mash potato, veg gravy (V, GF)

BROWN BUTTER ROAST CAULIFLOWER

Pickled leeks, flaked almonds sunflower, pumpkin & pomegranate seeds, smoked cheddar sauce (V, GF)

(All come served with garlic and herb roast potatoes, seasonal vegetables and a broccoli and cauliflower gratin)

SIDES

+6 each

TRIPLE COOKED CHIPS

Choice of dip (V)

HONEY ROOT VEGETABLES

(V, VE)

SAUTÉED NEW POTATOES

(V, VE)

AUTUMN GREENS

Garlic & fennel butter



DESSERTS



YORKSHIRE PARKIN

A treacle sauce, roasted pecan brittle, fig & prune compote, clotted cream (V)

CHEESE AND BISCUITS

Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY

Choose from custard, ice cream or cream (V)

BRAND SNAP BASKET

A selection of sorbets and ice cream

BUTTERMILK & TONKA BEAN PANNA COTTA

Honeycomb, red wine poached pear (V, GF)

AUTUMN TRIFLE

Mulled jelly, caramelised white chocolate, creme patisserie, autumn fruits



SUNDAY

LUNCH

SERVED 12-2.45PM
THREE COURSES - 33
(UNDER 12'S - 21)

DINNER

SERVED 6.30-8.30PM
THREE COURSES - 30

DESSERTS

YORKSHIRE PARKIN

A treacle sauce, roasted pecan brittle, fig & prune compote, clotted cream (V)

BUTTERMILK & TONKA BEAN PANNA COTTA

Honeycomb and a red wine poached pear (V, GF)

CHEESE AND BISCUITS +4

Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY

Choice of custard, ice cream or cream (V)

AUTUMN TRIFLE

Mulled jelly, caramelised white chocolate, crem patisserie, autumn fruits

BRANDY SNAP BASKET

A selection of sorbets and ice creams

A discretionary 10% service charge will be added to your bill. Please 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 provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.