



## SUNDAY

### LUNCH & DINNER

SERVED 12-2.45PM 6.30-8.30PM

TWO COURSES - 30

THREE COURSES - 35

(UNDER 12'S - 21)

### NIBBLES

FETA & SPRING ONION FRITTERS 6.5

Chilli jam (V)

HERBED PITTA CHIPS 6

Roasted red pepper hummus with  
flaked almonds (V, VE)

TEMPURA ASPARAGUS 6

Lemon & horseradish cream  
sauce (V)

LAMB KOFTAS 6

Tomato salsa and mint yoghurt

### STARTERS

LEEK & SPRING GREEN SOUP

Creme fraiche, crispy leeks and a rustic bread  
roll (V, GF\*)

CRISPY PORK BELLY BITES

Chicory salad and rhubarb compote

PRAWN AND CRAYFISH TAIL COCKTAIL +3.5

Shredded iceberg lettuce, diced cucumber & red onion, confit  
tomatoes, rich Marie rose sauce, brown butter croutons, topped with  
smooth avocado puree & lemon (GF)

LARGE YORKSHIRE PUDDING

Onion gravy (V)  
(Add on pork sausage gravy +4)

HERITAGE CARROTS

Spiced granola, creamed feta, carrot reduction,  
orange zest & coriander (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 SIRLOIN OF BEEF +3

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

### ROAST BREAST OF TURKEY

Pork stuffing, creamy mashed potato and gravy

### ROAST LOIN OF PORK

Creamy mashed potato, apple puree, crackling and dijon cream sauce

### BEER BATTERED COD FILLET +2

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

### SEARED FILLET OF SALMON

Saffron mash, tenderstem broccoli and a lemon sauce

### SPICED NUT ROAST

Creamy mashed potato, veg gravy (V, GF)

### PRIMAVERA RISOTTO

Served with asparagus, mint oil & parmesan crisp (V, GF)

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

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## SIDES

+6 each

### STICKY BRAISED RED CABBAGE

### DAUPHINOISE POTATOES

### CHARRED HISPI CABBAGE

Garlic & herb butter, hazelnut crumb

### SAUTEED SPRING GREENS

With fennel infused garlic butter (V, GF)

### CHIVE CREAMED MASHED POTATO

### HONEY MUSTARD GLAZED PIGS IN BLANKETS



## DESSERTS



### BRAND SNAP BASKET

A selection of sorbets and ice cream

### HOT PUDDING OF THE DAY

Choose from custard, ice cream or cream (V)

### CHOCOLATE DELICE

Raspberry sorbet & chocolate shards

### STRAWBERRY ETON MESS

Vanilla mousse, meringues & strawberry sauce

### CHEESE AND BISCUITS +3

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



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THREE COURSES - 35  
(UNDER 12'S - 21)

### DINNER

SERVED 6.30-8.30PM  
THREE COURSES - 30



## DESSERTS



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### CHOCOLATE DELICE

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### CHEESE AND BISCUITS +3

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Choice of custard, ice cream or cream (V)

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