



SUNDAY

LUNCH & DINNER

LUNCH 12PM - 2.45PM

DINNER 6.30PM - 8.30PM

NIBBLES

FETA & SPRING ONION FRITTERS 6.5
Chilli jam (V)

HERBED PITTA CHIPS 6
Roast red pepper hummus with flaked almonds (V, VE)

LAMB KOFTAS 6
Tomato salsa and mint yoghurt

TEMPURA ASPARAGUS 6
Lemon & horseradish cream sauce (V)

TWO COURSES £30

THREE COURSES £35

UNDER 12'S £21

STARTERS

CHEF'S SOUP OF THE DAY
Chilli jam (V)

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)

BRAISED OXTAIL FILO TART
Salt baked beetroot, pickled shallots, sour cream foam, chives

CHEF'S SIGNATURES

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

PAN FRIED SALMON
Crushed new potatoes, lemon and caper cream sauce, samphire

MISO GLAZED AUBERGINE

Giant couscous, coconut yogurt, toasted pine nuts, fresh coriander, lime

CHARRED WATERMELON & FETA SALAD

Watercress Salad, pickled radish, mint, Pak Choi, balsamic glaze, toasted hazelnut

(ALL ROASTS SERVED WITH GARLIC AND HERB ROAST POTATOES, HONEY ROASTED CARROTS & PARSIPS AND SPRING CABBAGE)

SIDES

+6 EACH OR 2 FOR 11

MAKE IT A PROPER SUNDAY - ADD A FEW FAVOURITES FOR THE TABLE

TRUFFLED CAULIFLOWER CHEESE
Baked in a rich mature cheddar sauce with golden parmesan crumb

GARLIC BUTTER GREENS WITH CRISPY PANCETTA
finished with lemon & toasted almonds

CREAMY CHIVE & BUTTER MASH
Whipped potatoes finished with rich salted butter

HONEY MUSTARD GLAZED PIGS IN BLANKETS

YORKSHIRE PUDDING

OUR FAVOURITE COCKTAIL

Paloma (Bartenders favourite) Tequila, pink grapefruit, lime and soda — bright, zesty and refreshing **11.50**

DESSERTS

PEACH & RASPBERRY TRIFLE
Raspberry jelly, creme patisserie, roasted thyme peaches, white chocolate ganache Montee
*Contains Alcohol

LEMON POSSET
Pine-nut brittle, elderflower jelly, meringue shards & raspberry gel

HOT PUDDING OF THE DAY
Choose from custard, ice cream or cream (V)

CHEESE AND BISCUITS + 3
Celery, grapes, chutney and a range of selected cheeses (GF*)

BRANDY SNAP BASKET
A selection of sorbets and ice cream



SUNDAY
SEASONAL | LOCAL | INDULGENT

DESSERTS

LEMON POSSET

Pine-nut brittle, elderflower jelly, meringue shards & raspberry gel

PEACH & RASPBERRY TRIFLE

Raspberry jelly, creme patisserie, roasted thyme peaches, white chocolate
ganache Montee
*Contains Alcohol

CHEESE AND BISCUITS +3

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

HOT PUDDING OF THE DAY

Choice of custard, ice cream or cream (V)

BRANDY SNAP BASKET

A selection of sorbets and ice creams (GF*)

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.