



SUNDAY

LUNCH & DINNER

LUNCH 12PM - 2.45PM

STARTERS

CHEFS 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)

CHICKEN LIVER PARFAIT

Served with toasted brioche, crushed hazelnuts and cumberland sauce

SMOKED CHEDDAR AND CHORIZO CROQUETTES

Served with chilli jam and dressed leaf

TWO COURSES £30

THREE COURSES £35

UNDER 12'S £21

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

Add a Yorkshire pudding for £2

ROAST LOIN OF PORK

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

Add a Yorkshire pudding for £2

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

BUTTERNUT SQUASH AND ORANGE RISOTTO

Toasted seeds, goat cheese crumb, crispy sage

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

SIDES

+6 EACH OR 2 FOR £10

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

OUR FAVOURITE COCKTAIL

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

DESSERTS

YORKSHIRE PARKIN

prune and fig compote, clotted cream and salted caramel

TONKA BEAN & VANILLA CREME BRULEE

Apple sorbet, biscotti, toasted hazelnuts

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

YORKSHIRE PARKIN

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

TONKA BEAN & VANILLA CREME BRULEE

Apple sorbet, biscotti, toasted hazelnuts

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.