



SUMMER SUNDAY MENU

Served 12pm until 4pm

2 courses £22.95 or 3 courses £26.95 (Children £18.95)

7pm until 9pm

3 courses £25.00

STARTERS

Chef's Homemade Soup of the Day

Large Yorkshire Pudding, onion gravy

Prawn & Crab Cocktail, shredded iceberg lettuce, diced cucumber and tomato and topped with Marie rose sauce

Smoked Ham Hock, Pistachio & Apricot Terrine, spiced pineapple pickle and toasted sour dough

Chicken Liver Parfait, homemade red onion confiture and toasted sourdough

Greek Salad, a combination of tomatoes, onions, artichoke hearts, kalamata olives and feta cheese, served with warm pitta bread

MAIN COURSE

Roast Sirloin of English Beef, Yorkshire pudding, creamy mashed potato, served medium-rare

Roast of the Day, accompanied by traditional items for the meal

Accompanied by rosemary and garlic roasted potatoes, buttered cabbage with fennel seeds and creamed carrot and swede

Coq Au Vin, slow cooked chicken leg in a classic red wine sauce with smoked bacon lardons, chestnut mushrooms and pearl onions served with pomme puree

Beer Battered Coley Fillet, in our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips and crushed garden peas

Slow Roast Belly Pork, topped with a caraway & fennel crumb, buttered Savoy cabbage and pomme puree finished with an apple cider spiced reduction

Oven Roasted Shetland Salmon, steamed tender stem broccoli, herbed new potatoes and a lemon butter sauce

Sweet Potato and Chick Pea Tagine, quinoa, cauliflower 'couscous' and fresh herbs

DESSERTS

Today's Hot Pudding and Custard

Chocolate Mousse, hazelnut parfait, salted caramel

Vanilla Panna Cotta, finished with a mango puree and diced mango pieces

Strawberry Eton Mess, meringue, sorbet

Selection of Ice Cream & Sorbet, brandy snap basket

Selection of Regional Cheese & Biscuits, Smoked Applewood, Blackstick Blue, Barncliffe Brie and Barbers 1833 Vintage Cheddar. Served with homemade fruit chutney, grapes, celery and a selection of biscuits

AFTER DINNER DRINKS

Tea & Coffee Menu Available (Additional cost)

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.