



AUTUMN 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, served with a freshly baked roll and butter (V, GF)

Large Yorkshire Pudding, onion gravy (V*)

Prawn & Crab Cocktail, shredded iceberg lettuce, diced cucumber and tomato and topped with Marie rose sauce (GF, DF*)

Black Pepper Dusted Mackerel, with a fresh celeriac and apple salad (GF, DF)

Cherry Tomato and Bocconcini Caprese Salad, finished with fresh basil leaves and a drizzle of olive oil (V, GF)

Homemade Salmon and Dill Fishcakes, with pickled cucumber ribbons and a ginger spiced relish

MAIN COURSE

Roast Sirloin of English Beef, Yorkshire pudding, creamy mashed potato, served medium-rare (GF*, DF*)

Roast of the Day, with traditional accompaniments (GF*, DF*)

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

Spanish Style Chicken Casserole, slow cooked chicken breast in a rich sauce flavoured with chorizo, smoked paprika, peppers, olives and garlic served with pomme puree (GF, DF*)

Beer Battered Coley Fillet, in our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips, crushed garden peas, homemade tartare sauce and chefs signature chip shop curry sauce (DF)

Classic Beef Bourguignon, slow cooked beef brisket in a deep red wine sauce with chestnut mushrooms, smoked bacon lardons, baby onions and fresh parsley served inside a giant Yorkshire pudding. Served with pomme puree and topped with crispy onions

Steamed Naturally Smoked Haddock, with a fresh chorizo and garden pea risotto, drizzled with parsley oil (DF)

Roast Butternut Squash Tagliatelle, finished with nutmeg butter and topped with deep fried crispy onions (V)

DESSERTS

Today's Hot Pudding and Custard

Chocolate Cremeux, chocolate tuille, coffee mousse

Almond Panna Cotta, cassis sorbet, white chocolate shards (GF)

Pecan Tart, salted caramel ice cream and a salted caramel sauce

Selection of Ice Cream & Sorbet, brandy snap basket (GF*, DF*)

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 (GF*)

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.