



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, mango and tomato, topped with Marie rose sauce (GF, DF*)

Ricotta and Spinach Croquettes, roast chilli, garlic and smoked paprika aioli (V)

Pork Knuckle and Apricot Terrine, studded with Pistachios and served with an apple chutney (DF, GF)

Salt Baked Beetroot and Feta Salad, pickled shallots, apple and toasted hazelnuts (V, GF)

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

Coq Au Vin, slow cooked chicken thigh in a rich red wine sauce with smoked bacon, shallots, button mushrooms and garlic served with creamy mashed potatoes with chives (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)

Spicy Merguez Sausage and Chorizo Casserole, cooked in a tomato sauce flavoured with diced onions, carrots, garlic, smoked paprika and red wine served with creamy chive mash (GF, DF*)

Pan Roast Scottish Salmon, with sweet and sour red cabbage, crushed new potatoes scented with saffron and Hollandaise sauce (GF, DF*)

Tofu Thai Green Curry, baby corn, sugar snap peas, fresh chillies, water chestnuts and bamboo shoots in a coconut sauce served with jasmine scented rice (Ve, GF, DF)

DESSERTS

Today's Hot Pudding and Custard

Chocolate Ganache Tart, coffee Chantilly, honeycomb, and a chocolate and hazelnut sauce (V)

Apple Bakewell Tart, clotted cream, apple puree and macerated blackberries (V)

Tiramisu Crepe Mille Feuille, with chocolate sauce and vanilla ice cream (V)

Selection of Ice Cream & Sorbet, brandy snap basket (V, 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.