



SUNDAY MENU

Served 12pm until 3pm

2 courses £20.00 or 3 courses £25.00 (Children £15.95)

6.30pm until 8.30pm

3 courses £27.50

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

Plum Tomato & Buffalo Mozzarella Salad, with Boscaiola and a basil oil (GF, V)

Wild Mushroom Risotto, truffle oil and shaved Parmesan (V, GF)

Smoked Mackerel & Brandy Pate, chicory and fennel salad, sourdough toast (GF)

MAIN COURSE

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

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

Both roasts served with rosemary and garlic roasted potatoes, broccoli and cauliflower cheese, carrot & swede mash

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

Harissa Spiced Chicken and Apricot Tagine, chicken thighs with chickpeas, peppers, onions and carrots in a spiced tomato sauce (GF, DF)

Pave of Sea Bream, smoked bacon lardons, garden peas, sautéed gnocchi and a celeriac puree (GF, DF)

Tomato and Chickpea Stew, wilted spinach and tagliatelle (V)

DESSERTS

Today's Hot Pudding, your choice of either traditional homemade custard, vanilla dairy ice cream or pouring cream

Yorkshire Parkin, butterscotch crème anglaise and almond brittle

Coffee Crème Brulee, a chocolate tuille and crushed roasted nuts (GF)

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

Selection of Regional Cheese & Biscuits, smoked Applewood, Black stick 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.

A discretionary 10% service charge will be added to your bill.