



SUNDAY MENU

Served 12pm until 4pm

2 courses £23.50 or 3 courses £27.50 (Children £18.95)

7pm until 9pm

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*)

Blue Cheese, Grape & Asparagus Salad, with caramelised pecans (GF, V)

Chicken & Wild Mushroom Mousseline, with watercress, pickled mushrooms, apricot puree and crushed pistachios (GF)

Corn and Crab Chowder, with homemade cornbread

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

MAIN COURSE

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

Roast Breast Of Turkey, Yorkshire pudding, creamy mashed potato and stuffing (GF*, DF*)

Wild Mushroom and Chestnut Cottage Pie, wild mushrooms and chestnuts in a rich red wine gravy flavoured with rosemary and topped with swede mash (V)

Supreme of 'Knabbs Hall Farm' Chicken, wrapped in Parma ham with a rich homemade gravy (GF, DF)

All the above served with rosemary and garlic roasted potatoes, buttered cabbage with fennel seeds, creamed carrot and swede mash and Cauliflower cheese

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)

Pan Roast Scottish Salmon, Shetland salmon with tender stem broccoli, pak choi, sugar snap peas and saffron mash. Served with a grain mustard cream (GF)

DESSERTS

Today's Hot Pudding, served with your choice of custard, pouring cream or vanilla ice cream

Lemon Meringue, raspberry pavlova, lemon curd, lemon sorbet, fresh raspberries and crushed pistachios

White Chocolate Parfait, Macerated strawberries, strawberry leather, strawberry gel and a shortbread crumb

Chocolate Cremeux, honeycomb ice cream, white chocolate sauce and a pecan praline

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

Guests on a dinner inclusive package have an allowance of £27.50 per person. A 10% discretionary service charge will be added to your bill. 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.

Tea & Coffee Menu Available *(Additional cost)*

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