



## SUNDAY

2 courses £35      3 courses £40

### APERTIFS

Yorkshire Bramble £9.50  
Masons Grapefruit Gin, Crème De  
Cassis, Lemon

Bloody Mary £7.50  
Masons Yorkshire Vodka, Tomato Juice,  
Celery Salt, Henderson's Yorkshire Relish, Tabasco

Rhubarbra-Windsor £9  
Local Speight's rhubarb gin,  
Apple, Lemon

### NIBBLES

Sourdough Boule, Homemade Butters £7  
Korean Pigs in Blankets Sauce £8

### STARTERS

Cauliflower and Black Bomber Cheddar Soup, Homemade Bread  
Chicken Liver Parfait, Pedro Ximenez, Hazelnut, Toasted Brioche  
Smoked Haddock Fishcake, Langoustine Bisque, Dill  
Black Truffle Gnocchi, Cauliflower Puree, BBQ Onions  
Roasted Sea Trout, Lemon, Pea and Spring Onion Risotto

### MAINS

Beef Featherblade, Horseradish Mash, Bourguignon Garnish Jus  
Seabass, Spring Onion Crushed Potatoes, Tenderstem Broccoli and Smoked Butter Sauce  
Ox Cheek Pie, Marmite Carrots, Mustard Mash, Jus  
Turkey, Bacon & Brie Pie, Sprouts and Bacon, Chips  
Hen of the woods mushroom 'Mac & cheese', crispy onion, black truffle  
Estrella Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce

### ROASTS

#### **Roast Waterford Farm Beef**

Roast Potatoes, Creamy Mash, Cauliflower Cheese, Yorkshire Pudding, Seasonal Vegetables, Gravy

#### **Pork Loin**

Roast Potatoes, Creamy Mash, Cauliflower Cheese, Yorkshire Pudding, Seasonal Vegetables, Gravy

#### **Lamb Rump**

Roast Potatoes, Creamy Mash, Cauliflower Cheese, Yorkshire Pudding, Seasonal Vegetables, Gravy

#### **Nut and Date Roast (V)**

Roast Potatoes, Creamy Mash, Cauliflower Cheese, Yorkshire Pudding, Seasonal Vegetables, Vegetarian Gravy

### DESSERTS

Stout Cake, Barley Custard, Stout Ice Cream  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
Rhubarb Cheesecake, Poached Rhubarb, White Chocolate  
Parsnip parfait, gingerbread, Filey Bay whiskey, pecans

Three Cheeses, Homemade Chutney, Membrillo, Truffle Honey, Crackers, Grapes  
£5 supplement for cheese