



SUNDAY

2 courses £35

3 courses £40

APERTIFS

Bloody Mary £8.00
Masons Yorkshire Vodka, Tomato Juice,
Celery Salt, Henderson's Yorkshire Relish, Tabasco

Rhubarbra-Windsor £9.5
Local Speight's rhubarb gin,
Apple, Lemon

NIBBLE

Sourdough Boule, Homemade Butters £7
Nduja scotch egg, pickled onion mayonnaise £8

STARTERS

Cauliflower Soup with Sourdough
Chicken Liver Parfait, Pedro Ximenez, Hazelnut, Brioche
Jerusalem Artichoke Risotto, Wild Garlic Buds, Crispy Onion, Chive
Smoked Haddock Fishcake, Fried Egg, Asparagus, Chicken Butter Sauce
Crispy Korean Pig Head, XO Butter Sauce, Spring Onion, Sesame

MAINS

Beef Shoulder Ragu, Gnocchi & Parmesan
Stone Bass, Toulouse Sausage, Butter Bean & Leek Cassoulet & Caper Butter
Steak & Ale Pie, Marmite Carrots, Chips, Port Gravy
Hogget Rump, Broccoli, Broad Bean, Mint Jus
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
Honey Mustard Roast Gammon
Chicken Breast
Nut and Date Roast (V)

Served With

Roast Potatoes, Creamy Mash, Yorkshire Pudding, Seasonal Vegetables & Gravy

DESSERTS

Valrohna Chocolate, hazelnut, caramel
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Parsnip parfait, gingerbread, Filey Bay whiskey, pecans
Stout Cake, Salted Caramel, Hazelnut Ice Cream
Three Cheeses, Homemade Chutney, Membrillo, Truffle Honey, Crackers, Grapes
£5 supplement for cheese