



## SUNDAY MENU

2 courses £35

3 courses £40

### APERTIFS

**Pink Grapefruit Paloma** – Tequila, Agave Syrup, lime juice, Pink Grapefruit Soda £9.50  
**Bloody Mary** - Masons Yorkshire Vodka, Tomato Juice, Celery Salt, Henderson's Yorkshire Relish, Tabasco £8

### NIBBLES

Sourdough, Homemade Butters £7

### STARTERS

Miso Broth, Ginger, Chilli, Coriander, Vermicelli Noodles, Coriander and Milk Bread

XO King Prawns, Roasted Red Pepper, Spring Onion & Toasted Almonds

Sea bass, Burnt Tomato's, White Crab & Bisque

Chicken Liver Parfait, Pedro Ximenez, Hazelnut, Toasted Brioche

### MAINS

Roast Dry Aged Sirloin of Beef, Roast Potatoes, Potato Puree, Baby Carrots, Yorkshire Pudding,

Nut, Date and Sage Roast, Roast Potatoes, Potato Puree, Baby Carrots, Yorkshire Pudding

Venison Haunch, Black Pudding Rosti, Baby Beetroots, Sherry Glaze & Jus

Stone Bass, Crushed Jersey Royals Potatoes, Tenderstem Broccoli, Courgette & Basil Puree, Fish Butter Sauce

Broad Bean, Pea & Asparagus Risotto, Yorkshire Goats Curd, Crispy Onions, Wild Garlic Oil

### DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Rhubarb & Apple Crumble, Clotted Cream Ice Cream

Flowering Currant, Olive Oil Cake, Rosemary, Yogurt Meringue

Chocolate Delice, Salted Caramel, Candied Peanut, Chocolate & Peanut Tuille