



SUNDAY MENU

2 courses £35

3 courses £40

APERITIFS

Bloody Mary - Masons Yorkshire Vodka, Tomato Juice, Celery Salt, Henderson's Yorkshire Relish, Tabasco £8

NIBBLES

Malted Sourdough, Homemade Butters £7

Hickory Smoked Sausages £8

STARTERS

Soup of the Day, Warm Bread, Butter

Chicken Liver Parfait, Pedro Ximenez, Hazelnut, Toasted Brioche

Crispy Ham Hock, Cheddar Espuma, Burford Brown, Pickled Shallot

Smoked Haddock & Spring Onion Fishcake, Confit Leeks, Mussels

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

Sea Trout, Mussels, Girolles, Leeks, Sea Vegetables, Bacon Dashi Butter Sauce

Lamb Rump, Tenderstem Broccoli, Fondant Potato, Truffle Jus, True Grit Cheese

Autumn Squash Risotto, Peas, Girolles, Crème Fraiche, Chive Oil

DESSERTS

Strawberry Cheesecake, Strawberry Compote, Strawberry Yuzu Ice Cream

Brioche Bread & Butter Pudding, White Chocolate Anglaise

Toasted Hay Mousse, Blackcurrant Compote, Malt Cake, Malt Crumble

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

(£5 Supplement)

Shibden Cheese, Homemade Chutney, Membrillo, Truffle Honey, Crackers, Grapes