



SUNDAY MENU

2 courses £35

3 courses £40

APERITIFS

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

Negroni – Campari, Dolin Rosso, Yorkshire Gin £9.50

Limoncello Spritz – Limoncello, Prosecco, Soda £9.50

Nibbles

House Rosemary Focaccia, Homemade Butters £8

STARTERS

Soup of the Day, Homemade, Butter, Warm Bread

Chicken & Pistachio Terrine, Celeriac Remoulade

Cured Trout, Lemon Gel, Chive Emulsion, Chive Cream Cheese

Lobster Ravioli, Bisque, Sun Blush Tomatoes & Rocket

MAINS

Roasted Dry Aged Sirloin of Beef, Roast Potatoes, Yorkshire pudding, Vegetables, Gravy

Nut, Date and Sage Roast, Roast Potatoes, Yorkshire pudding, Vegetables, Gravy

Chicken Breast, Pommes Anna, Asparagus, Morels, Jus

Chalk Stream Trout, Crushed New Potatoes, Tenderstem Broccoli, Verjus Sauce

Cumberland Ring, Red Onion Mash, Green Beans, Gravy

Wild Garlic, Morel, Asparagus & Shimeji Risotto, Landana Cheese, Slow Cooked Egg

DESSERTS

Stout Cake, Stout Caramel, Vanilla Ice Cream

Set Lemon Tart, Italian Meringue, Burnt White Chocolate

Apple & Blackberry Crumble, Crème Anglaise

“Shibden Snickers” Manjari Chocolate, Peanut, Salted Caramel

An optional service charge of 10% is added to all our bills.

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.