



SUNDAY

2 courses £30 3 courses £35

APERITIFS

Shibden Fling Fizz £9.00
Masons Raspberry Gin,
Chambord, Lemon

Negroni £9.50
Campari, Vermouth Rosso,
Masons Yorkshire Gin

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

Pink Lady £9.00
Masons Yorkshire Gin,
Calvados, Lemon, Grenadine

NIBBLES

Malted Sourdough, Cultured Butter (V) £6

Salt and Vinegar Cod Skins, Cod Roe Creme Fraiche £6

Gochujang Crispy Gnocchi, Sesame, Coriander £8

STARTERS

Soup of the day served with warm bread (V)

Duck Liver Parfait, Onion Chutney, Toasted Brioche, Cultured Butter

Trout Pastrami, Avocado, Smoked Yoghurt, Radish, Cucumber

Crispy Ox Cheek, Belgian Ale Rarebit, Pickled Onion Mayo, Chive

Tiger Prawns and Chorizo in an XO Butter Sauce

Slow Cooked Braddock White, Wild Garlic, Asparagus,
Crispy Potato, Mrs Kirkhams Cheese (V)

MAINS

Fish of the Day, Champ Potatoes, Tenderstem Broccoli, Dill Sauce

Slow Cooked Beef Feather Blade, Horseradish Mash, Roast Carrot, Chive
Steak and Blue Cheese Pie, Creamed Cabbage, Beef Jus, Homemade Chips

Estrella Battered Haddock, Homemade Chips, Mushy Peas, Tartar Sauce

Black Truffle Macaroni Cheese, Black Bomber Cheddar (V)

ROASTS

Roast Waterford Farm Beef,

Roast potatoes, creamy mash, roast carrot, cauliflower cheese, Yorkshire pudding, gravy

Pork Loin,

Roast potatoes, creamy mash, roast carrot, creamed leeks, Yorkshire pudding, apple jus

Lamb Rump,

Roast potatoes, creamy mash, roast carrot, creamed leeks, Yorkshire pudding, gravy

Nut and Date Roast (V),

Roast potatoes, creamy mash, roast carrot, Yorkshire pudding, creamed leeks, onion gravy

DESSERTS

Sticky Toffee Pudding, Treacle Sauce, Vanilla Ice Cream

Banana Bread & Miso Millionaire

Chocolate, Chicory Root & Hazelnut Choux Bun

White Chocolate, Douglas Fir, Lemon Balm

Meadow Sweet, Flowering Currant, Almond

£5 supplement - 3 Cheeses, Grapes, Homemade Chutney,
Membrillo, Truffle Honey, Crackers