



## SUNDAY

2 courses £30      3 courses £35

### APERTIFS

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

Bay Breeze £9.00  
Masons Yorkshire Vodka, Cranberry,  
Pineapple, Grenadine

### NIBBLES

Sourdough Boule, Homemade Butters £7  
Chorizo and Cumberland Scotch Egg, Chive Emulsion £7  
Cured Yorkshire Meats, Celeric Remoulade, Pickles £10

### STARTERS

Soup of the Day, Served with Warm Bread (V)  
Cod, Smoked Bacon and Brie Fishcake, Elderflower Vinegar Sauce  
Ham Hock Terrine, Piccalilli, Chive Butter, Sourdough  
Duck Liver Parfait, Pedro Ximenez, Plum and Apple Chutney, Candied Hazelnuts, Brioche  
Wild Mushroom and Leek Risotto, Perl Wen Cheese, Crispy Onions (V)

### MAINS

Beef Loin, Ox Cheek Pasty, Truffle Dauphinoise, Wild Mushrooms  
Fish of The Day, Champ Potatoes, Tenderstem Broccoli, Dill Sauce  
Mixed Game Pie, Creamed Greens, Chips, Red Wine Gravy  
Basil Gnocchi, Courgette, Goats Cheese, Pine Nuts (V)  
Estrella Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce  
10oz Bacon Chop, Fried Hen's Egg, Tenderstem Broccoli, Fat Chips, Dijon Sauce

### 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  
Chicken Breast,  
Roast potatoes, creamy mash, roast carrot, creamed leeks, Yorkshire pudding, gravy  
Nut and Date Roast (V),  
Roast potatoes, creamy mash, roast carrot, creamed leeks, Yorkshire pudding, onion gravy

### DESSERTS

'Snickers' Chocolate, Caramel, Peanut  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
Jerusalem Artichoke and Hazelnut Tiramisu  
Brioche Butter Pudding, White Chocolate Custard  
Apple Marigold Parfait, Granny Smith, Blackcurrant Sorbet, Miso Crumb, Butter Tuile