



Sunday Menu

snacks

seeded sourdough, miso brown butter gfo vgo 5.5

sour cream & onion seasoned popcorn gf v 4

house marinated olives gf vg 4

crispy fried pig tails, hoisin glaze, spring onion gf 6

barbecued padron peppers, cafe de paris butter gf
vg 4

yorkshire forge cheddar beignets, beer onion gel,
pickled shallot gf v 5

1 course - £24

2 courses - £32

3 courses - £40

starters

whipped chicken liver parfait, poached yorkshire rhubarb, toasted chicken fat brioche gfo

broccoli & wild garlic veloute, parmesan donut vgo

citrus cured mackerel, cantaloupe melon, endive, buttermilk & dashi dressing gf

mains

roast picanha rump of beef, served pink gf

roast chicken supreme gf

miso glazed celeriac fondant vgo gf

all served with:

pommes puree, roast potatoes, caraway cabbage, confit and glazed carrot, tenderstem
broccoli with gremolata, cauliflower cheese with parmesan crumb, yorkshire pudding & red
wine gravy

sweets

millionaires baked alaska, miso caramel ice cream gf v

vanilla set creme, gariguettes strawberries, sichuan & peppercorn shortbread gf

vg

warm sticky toffee pudding, butterscotch sauce, vanilla bean ice cream gf

just for children

kids roast beef with all the trimmings gf 12

plain buttermilk fried chicken & fries gf 8

vanilla ice cream gf 2

gf - gluten free gfo- gluten free option available n - contains nuts v
- vegetarian vg - vegan vgo- vegan option available

please speak with a member of staff about any other allergies/dietary requirements