



## Sunday Menu Served Noon – 9 pm

### Starters

<b>Homemade Soup of the Day</b> Artisan bread	<b>£4.95</b>
<b>Caramelised Red Onion &amp; Goats Cheese Tart</b> Balsamic dressing	<b>£5.25</b>
<b>Mackerel Pâté</b> Horseradish cream, sourdough toast	<b>£6.50</b>

### Sunday Roasts

All served with our giant homemade Yorkshire pudding, stuffing, chipolata roasted Maris Piper potatoes and vibrant vegetables

<b>Lentil and Cashew Nut Roast</b> Roast potatoes, Yorkshire pudding, seasonal vegetables & gravy	<b>£11.50</b>
<b>Yorkshire Wolds Free Range Chicken Breast</b> Slowly roasted on the bone. Gravy flavoured with redcurrant jelly	<b>£12.95</b>
<b>Boneless Leg of Wharfedale Lamb</b> Roasted "pink". Gravy flavoured with homemade mint sauce	<b>£15.95</b>
<b>Sirloin of Ryedale Beef</b> Roasted "pink". Gravy flavoured with freshly-picked rosemary	<b>£14.50</b>
<b>Loin of Rare Breed Easingwold Pork</b> Salt-roasted for crackly crackling. Gravy flavoured with Bramley apples & sage	<b>£13.95</b>
<b>The Farmyard Feast</b> Hand carved beef, pork and a whole chicken leg. With two giant Yorkshire puddings and a mug of crackling and gravy	<b>£16.95</b>
<b>Smoked Haddock</b> Poached egg, Kale, Hollandaise sauce	<b>£14.00</b>
<b>Spinach &amp; Ricotta Ravioli</b> Butter sauce, truffle oil	<b>£12.50</b>
<b>Crispy Chilli Beef</b> Bean sprouts, peanuts, cashews, spicy Asian chopped salad	<b>£12.25</b>

**We freshly prepare our dishes and buy from local suppliers**  
**Please ask a member of our team for details or see our blackboards for Specials**  
**We are very happy to serve children half-size portions of our main dishes Let us know**  
**if you have any food allergies so we can offer advice**



## Puddings

<b>Lemon Posset</b> , lavender shortbread	<b>£5.50</b>
<b>Baked Cheesecake</b> Please ask for today's special flavour	<b>£5.25</b>
<b>White Chocolate &amp; Raspberry Crème Brulee</b> all butter shortbread	<b>£6.25</b>
<b>Warm Lemon Treacle Tart</b> cracked sea salt, vanilla bean cream	<b>£5.75</b>
<b>Sticky Toffee Pudding</b> , vanilla ice cream, butterscotch sauce	<b>£5.75</b>
<b>Seasonal Fruit CrumBel (£1 to be donated to the Being Bel Trust)</b> Vanilla custard	<b>£6.50</b>
<b>Chocolate Marquise</b> , Kirsch syrup	<b>£6.25</b>
<b>Mini Desserts</b> Petite portions of our lemon posset, cheesecake and chocolate marquise Or pick one Mini Dessert to go with your coffee	<b>£7.50</b> <b>£2.50</b>
<b>Yummy Yorkshire Ice Cream</b> Artisan ice cream, produced at Delph Farm, Denby Dale Please ask for today's flavours	<b>£5.50</b>
<b>Pineapple &amp; Pomegranate Eton Mess</b> , honeycomb and coconut cream	<b>£6.25</b>
<b>Espresso Affogato</b> Espresso coffee on vanilla ice cream	<b>£5.75</b>
<b>Espresso Martini</b>	<b>£5.75</b>
<b>Chef's Cheese Selection</b> Chutney, frozen grapes, candied walnuts, artisan crackers	<b>£7.50/£10.25</b>

## Hot Drinks

Cappuccino	£3.00	Latté	£3.00
Freshly Ground Americano	£3.00	Espresso	£2.25
Macchiato	£3.00	Flat White	£3.00
Mocha	£3.00	Real Hot Chocolate	£3.00
Fresh Mint Tea	£2.25	English Breakfast Tea	£2.50
A Selection of Fruit & Herbal Teas	£2.25		

**All gratuities and service charges are paid directly to our team**  
**We add a discretionary 10% service charge to tables of 8 or more adults**