

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.



1 Courses £19.95  
2 Courses £25.95  
3 Courses £31.95

## Sunday yorkshire Roast Menu

### NIBBLES

**A tin of artisan bread**  
balsamic and extra virgin olive oil  
**£5.50**

**Marinated olives £5.50**

### STARTERS

**Soup of the day**  
Served with a bread roll (v)

**Port & chicken liver pate**  
Sultana & shallot marmalade with brioche toast

**Roasted garlic mushrooms (cvg)**  
Cream sauce, salami, chives  
& parmesan

**Smoked haddock fish cakes**  
Dill & lemon cream sauce

**Avocado & prawns**  
Cocktail sauce & cos lettuce (£3 supp)

**Warm goat cheese (v) (n)**  
Panko breaded, roast beetroot, frisee leaf, balsamic  
and walnut dressing (£2 supp)

### SUNDAY ROASTS

Served with honey roast root vegetables, greens, duck fat roast potatoes, yorkshire pudding & gravy

**Rump of beef • Rolled belly pork**  
**Roast lamb • Chicken breast • Flat field mushrooms (v)**

**Steak & ale pie**  
Puff pastry crust, shin beef,  
real ale, chips, seasonal greens

**Hot smoked fish pie**  
Creamy sauce, peas, mash &  
gruyere cheese crust (£2 supp)

**Whitby beer battered  
haddock fillet**  
Chunky chips, garden peas &  
tartare sauce

### SIDES

**Cauliflower cheese £6.50**

**Cream spinach & peas**  
**£5.50**

**Buttery mash potatoes**  
**£4.50**

### DESSERTS

**Sticky toffee pudding (n)**  
Caramel sauce & vanilla ice cream

**Chocolate brownie**  
honeycomb crumb and  
chocolate ice cream  
(£2 supp)

**Stilton cheese**  
Chutney and crackers

**Lemon tart**  
Raspberry sorbet

**Dessert of the day**  
Please ask

(n) Contains nuts (v) vegetarian (vg) vegan (cvg) can be made vegan