

# SUNDAY LUNCH

served 12.00pm-9.00pm

£12.95 3 courses

£10.95 2 courses

## SAMPLE

### STARTERS

#### Sweet Potato Soup

#### Warm Yorkshire Puddings

with onion gravy

#### Smooth Chicken Liver Parfait

served with toast & chutney

#### Salad of Crispy Duck Confit

shredded apple & cider dressing

#### Salad of Roll Mop Herrings

with celeriac remoulade

#### Traditional Greek Salad

### MAIN COURSES

#### Roast Sirloin of 'Yorkshire Dales'

#### Angus Beef £2 extra

traditionally served with Yorkshire puddings & gravy

#### Crackling Roast Loin of Westmoor

#### Outdoor Reared Pork

with roast potatoes & Bramly apple sauce

#### Roast Breast of Turkey

accompanied by sage & onion sausage stuffing

**All main courses are served with dauphinoise**

**potatoes and seasonal vegetables**

#### Mediterranean Vegetable Risotto

with Parmesan cheese

#### Seared Supreme of Salmon

piquillo pepper mash & grain mustard sauce

#### Grilled Breast of Chicken

with roast vegetable cous cous & mango salad

### DESSERTS

#### Pear & Almond Tart

with cinnamon ice cream

#### Trio of Ice Creams

served with biscotti

#### Plated Selection of Yorkshire Cheeses

with celery, grapes & crackers

£1.50 extra

#### "Pot au Chocolat"

with dipping biscuits

#### Warm Sticky Toffee Pudding

with butterscotch sauce

#### Chilled Lemon Posset with Berries

### TEA & COFFEE WITH TRUFFLES

#### Freshly Brewed Pot of Tea £2.25

Earl Grey, Darjeeling, Assam or Traditional English

#### Freshly Ground Filter Coffee £2.25

#### Cappuccino, Latte, Mocha £2.55

#### Espresso £2.25

#### Liqueur Coffees £6.50

with a range of liqueurs

All our dishes are prepared in a kitchen that handles nuts, seeds and other food allergens. Please speak to a member of service staff if you have any menu or dietary requirements.

