

### **Sunday Menu**

#### **Starters**

Bread Selection £8.50
Balsamic & Olive Oil, Olive Tapenade, Hummus, Salted Butter

Thai Spiced Carrot Soup £9.00 Naan Croutons, Coconut Milk

Roasted Beetroot & Whipped Goats Cheese Salad £9.00 Balsamic & Honey

Smoked Mackerel Pâté £9.50 Dill & Horseradish, Toasted Donker Bread

Asian Beef Salad £10.00
Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seeds, Soy & Chilli Dressing

Gnocchi £10.00 Chorizo & Red Pepper

Black Pudding Hash Cakes £10.00 Pea Purée

Prawn Cocktail £11.00 Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Tempura Tiger Prawns £12.00 Crispy Vegetable Salad, Wasabi Mayo, Sesame Seeds

Baked Whole Camembert £14.00 (For 2 Sharing) Crudités, Apple & Red Onion Chutney, Toasted Sourdough Sticks

All starters are served with complimentary bread and butter

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you



## **Sunday Menu**

#### **Main Courses**

Sun-dried Tomato, Asparagus & Mozzarella Filo Parcels £18.00 Pepper Coulis , Balsamic Glaze , Herb Oil

Roast Loin of Pork £20.00
Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Pan Roasted Chicken Breast £20.00
Sage & Onion Stuffing, Bread Sauce, Yorkshire Pudding, Stock Gravy

48 Hour Braised Beef Brisket £22.00 Horseradish Mash, Yorkshire Pudding, Stock Gravy

Steak & Black Sheep Ale Pie £21.00 Individual Short Crust Pastry Pie, Triple Cooked Chips, Black Sheep Ale Gravy

28 Day Aged Beef Sirloin £24.00 Yorkshire Pudding, Stock Gravy

The Full Fawkes £28.00
Roast Sirloin of Beef, Loin of Pork, Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Slow Braised Lamb Shank £24.00 Creamed Mash, Yorkshire Pudding, Redcurrant & Mint Jus

Pan Roasted Fillet of Cod £31.00
Buttered New Potatoes, Fennel Soubise, Vadouvan, Shallot Bahji

# Sides Creamed Cabbage, Peas & Pancetta £5.50 | Cauliflower Cheese £5.50 1 Yorkshire Pudding £1.50

All main courses are served with complimentary seasonal vegetables, goose fat roast potatoes and creamed mash

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#### **Desserts**

Jam Roly Poly £9.00 Vanilla Cream Custard

Eton Mess £9.00 Strawberries, Passion Fruit, Whipped Cream, Meringue, Sesame Tuile

Double Chocolate Brownie £9.50
Salted Caramel Sauce, Madagascan Bourbon Vanilla Ice Cream

Sticky Toffee Pudding £9.50
Toffee Sauce, Clotted Cream & Honeycomb Ice Cream

Apple & Plum Crumble £9.50 Vanilla Cream Custard

Lemon Posset £9.50 Blueberry Compote, Shortbread

#### Cheeseboard £11.00

Biscuits, Apple, Celery, Red Onion Chutney
Harrogate Blue Cheese
Smoked Applewood Cheddar
French Brie
Charcoal Cheese

# Selection of Northern Bloc Ice Creams £8.50

Three Scoops

Madagascan Bourbon Vanilla
Dark Chocolate & Sea Salt
Raspberry & Sorrel
Black Treacle
Rum & Raisin
Sicilian Lemon Sorbet
Peppermint Chip
Clotted Cream & Honeycomb

## Vegan Ice Cream Selection Chocolate and Blood Orange

Vegan Vanilla Raspberry & Rhubarb

# Coffee & Mini Pudding £8.50

Choice of desserts: Double Chocolate Brownie Sticky Toffee Pudding Eton Mess

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