



SUNDAY MENU

Served 12 - 7.45pm

Sunday Roasts Deal Price:

2 courses for £26 3 courses for £32

£2 Supplement for Wagyu Roast Beef

STARTERS

Soup of the day (v) £8.00

Wagyu steak, Yorkshire blue cheese & shallot salad, honey mustard dressing, herb croutons £11.95

Salmon, gruyere & snow crab cakes, lime, chilli & basil tartare sauce £11.50

Chargrilled sweet pepper, courgette & sun blushed tomato bruschetta, balsamic glazed roccolla (v) £10.50

Morecambe Bay mussels, cider & bacon sauce, warm focaccia £11.95

SUNDAY ROASTS

All served with seasonal vegetables, cauliflower cheese and
homemade gravy

All Sunday Roasts are included in Deal Price
£2 Supplement for Wagyu Roast Beef

Sandburn Estate-reared roast Wagyu Beef
roast potatoes, Yorkshire pudding

£20.50

Roast leg of Lamb
roast potatoes, Yorkshire pudding

£18.50

Roast vegetable & chickpea bake
roast potatoes, Yorkshire pudding (v)

£17.50

MAINS COURSES

Pan-fried Chicken supreme, celeriac and apple rosti, greens, cider jus £22.50

Seared Seabass fillets, courgette, spring onion, chilli, basil & coconut linguine £22.50

Beer-battered Haddock, hand cut chips, crushed garden peas, tartare sauce £20.95

Sweet pepper, tomato & chargrilled vegetable enchiladas, coconut yoghurt, baby tomato & herb salad (v) £18.50

Sandburn Estate Wagyu Burger, smoked cheddar cheese, pancetta, truffle mayo, hand cut chips, coleslaw £19.95

Spiced Chickpea & Red Pepper Burger, red onion marmalade, hand-cut chips (v, ve) £16.50

10oz Wagyu Sirloin steak, hand cut chips & grill garnish, dressed salad £34.00

(gf) gluten free (v) vegetarian (ve) vegan (n) contains nuts

If you suffer from any allergies, please make us aware when ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.

SIDES

Creamy Mash Potato (gf, v) £5.50

Miso Glazed Carrots (gf, v) £4.50

Apple, Walnut & Raisin Salad, Honey Lemon Dressing
(gf, v, ve, n) £5.00

Tykes Hand-Cut Chips (v) £4.50

Homemade Onion Rings (v) £5.00

Basil Pesto Hispi Cabbage Wedge, Toasted Pumpkin
Seeds (gf, v, n) £4.50

DESSERTS

Steamed syrup & ginger sponge, vanilla custard £9.00

Apple, blackberry & almond crumble, clotted cream ice cream £9.00

Passionfruit & orange cheesecake, brandy snap tulle, mango sorbet £9.50

White chocolate & raspberry sticky toffee pudding trifle, meringue Chantilly and chocolate shavings £9.50

Selection of ice creams or sorbets £8.00

Vanilla, Strawberry, Double chocolate, Lemon curd, Salted caramel, Clotted cream, Red cherry swirl, Caramel & honeycomb, Biscoff, Coconut and passionfruit (v)

Lemon, Mango, Raspberry, Coconut & vanilla, Cherry, Apple, Peach, Gin & tonic (ve)

Cheese and biscuits served with homemade chutney and fruit garnish

Brie, Blue, Cheddar, Sheffield forge

One piece - £8.00 - *Two piece - £11.00 - *Three piece - £13.00

*Please note only one piece cheese is included in the deal price

LIQUEUR COFFEE

Bailey's £7.50

Amaretto £7.50

Cointreau £7.50

Tia Maria £7.50

Irish £7.50

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