SUNDAY ROAST

SERVED SUNDAY 12PM - 7:45PM

2 COURSES - 25 | 3 COURSES - 32

THROUGHOUT OUR SEASONAL MENU, YOU WILL FIND DISHES WHICH CELEBRATE INGREDIENTS OF LOCAL PROVENANCE, ENSURING YOU ENJOY TASTES UNIQUE TO OUR COUNTY. OUR MISSION IS TO HIGHLIGHT LOCAL PRODUCE THAT WE HAVE SOURCED FROM LOCAL PROVIDERS, SOME OF WHICH ARE ON OUR DOORSTEP, INCLUDING LANESHAW BRIDGE REARED LAMB AND BEEF.

STARTERS

TEMPURA KING PRAWNS - 10
PICKLED CUCUMBER, CHILLI & GARLIC MAYO

WILD GARLIC MUSHROOMS - 9
SPINACH, TRUFFLE, PARMESAN, TOASTED
SOURDOUGH

CRISPY BELLY PORK - 10
BURNT APPLE PURÉE, BLACK PUDDING, MUSTARD
JUS

CHICKEN LIVER PARFAIT - 9
CROUTES, SALAD, RED ONION MARMALADE

WHIPPED GOATS CHEESE - 9
GLAZED FIG, PICKLED BEETROOT, TOASTED PINE
NUTS

BUTTER POACHED COD LOIN - 12
SEA HERBS, APPLE, CANDIED WALNUT,
CHAMPAGNE BUTTER SAUCE
SURCHARGE + 2

LANESHAW BRIDGE REARED ROASTS

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SERVED WITH:
ROAST POTATOES | MASHED POTATOES | BRAISED RED CABBAGE | CARROT AND PARSNIP
PURÉE | CAULIFLOWER CHEESE | SEASONAL GREENS | PROPER GRAVY AND A YORKSHIRE
PUDDING.

BRAISED LAMB HENRY - 23
SURCHARGE + 3

SIRLOIN OF BEEF & STICKY BEEF BLADE - 25
SURCHARGE + 5

PRIME RUMP OF BEEF - 20

NUTLESS ROAST (PUMPKIN, SUNFLOWER SEED AND
MUSHROOM) - 18

EXTRAS

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SIX PIGS IN BLANKETS - 7 | CAULIFLOWER CHEESE - 5 | ROAST POTATOES - 4 |
MASH - 4 | YORKSHIRE PUDDING - 1

DESSERTS

TRADITIONAL CHRISTMAS PUDDING - 8
BRANDY SAUCE

FESTIVE CRUMBLE TART - 8
BAILEY'S CLOTTED CREAM

JAM ROLY POLY - 8
STEAMED SUET ROLL, RASPBERRY JAM, PROPER
CUSTARD

ASSIETTE OF DESSERTS - 11
CHOCOLATE CRÈME BRÛLÉE & SHORTBREAD
BISCUIT, FESTIVE CRUMBLE TART & BAILEY'S
CLOTTED CREAM, STICKY GINGER PUDDING,
CLEMENTINE & CRÈME ANGLAISE
SURCHARGE + 2

STICKY GINGER PUDDING - 8
CLEMENTINE, CRÈME ANGLAISE