

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

HAND DIVED ORKNEY KING SCALLOPS - 13
CELERIAC PURÉE, PICKLED LEMON, APPLE, CRISPY CHICKEN SKIN, BRANDY SAUCE
SURCHARGE + 3

FRENCH ONION SOUP - 9
GRUYÈRE SOURDOUGH CROUTE

KING PRAWNS & NDUJA - 10
BLACK GARLIC AIOLI, SOURDOUGH

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

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

STICKY ASIAN OX CHEEK - 11
CHARRED PAK CHOI, PICKLED GINGER DRESSING
SURCHARGE + 1

LANESHAW BRIDGE REARED ROASTS

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

BUTTER BASTED TURKEY - 20

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

EXTRAS

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

DESSERTS

KEY LIME CHEESECAKE - 8
BAKED CHEESECAKE, GINGER NUT BASE &
WHIPPED CREAM

APPLE & BLACKBERRY CRUMBLE TART - 8
PROPER CUSTARD & CINNAMON ICE CREAM

STICKY GINGER PUDDING - 8
CLEMENTINE, CRÈME ANGLAISE

ASSIETTE OF DESSERTS - 11
CHOCOLATE CRÈME BRÛLÉE & SHORTBREAD
BISCUIT, APPLE & BLACKBERRY TART & CINNAMON
ICE CREAM, STICKY GINGER PUDDING, CLEMENTINE
& CRÈME ANGLAISE
SURCHARGE + 2

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