



# SUNDAY LUNCH

## > TO BEGIN...

**Soup of the day** with toasted ciabatta and salted butter... **8**

**The Yorkshire Whole Hog** cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple chutney... **9**

**Posh Prawn Cocktail** king prawns, cray fish tail, queeny scallops, Gem lettuce, Marie Rose dressing (gf)... **12**

**Light Spiced Dahl** red lentils, homemade flatbread (ve)... **7**

**Whole Baked Camembert (to share for 2)** with garlic, rosemary, red onion marmalade, ciabatta (v)... **15**

**Smashed Avocado on Farmhouse Toast** local poached egg, feta crumb, chili flakes, spring onion... **9**

## > MAIN COURSE...

**Beef Topside**

**Corn-Fed Chicken Supreme**

**Roast Pork**

All roasts are garnished with a proper Yorkshire Pudding, duck fat roast potatoes, Fountains Gold cauliflower cheese, honey roasted roots and rich rosemary and red wine jus... **18**

**Vegetarian Caramelised Celeriac Steak**

Garnished with a proper Yorkshire Pudding, thyme roast potatoes, Fountains Gold cauliflower cheese, maple roasted roots and vegetable gravy (v, ve available)... **17**

**Whitby Crab Thermidor** truffle & parmesan fries, balsamic leaves and samphire (gf) ... **22**

**Forest Beef Burger** toasted brioche bun, truffled bacon jam, lettuce, apple compote, proper chips, smoked streaky bacon, chunky tomato Emmental cheese, Forest salad, white truffle slaw...**16**

## > GREAT BRITISH PUDDINGS...

**Sticky Toffee Pudding** Muscovado & Kirsch cherry toffee sauce, Madagascan vanilla ice-cream... **6**

**Roasted Apple and Fruits of the Forest Crumble** with vanilla ice cream or custard (gf)... **7**

**Chocolate Orange Fondant** piping hot with fresh raspberry and vanilla ice cream (please allow extra time to bake & rest – the pudding we mean... **8**

**Cheese** a slice of Wensleydale, fruitcake, glazed fig, apple & plum chutney... **9**