

Sunday Menu

One Course 8.50 Two Course 12.50 Three Course 14.50

Starters...

Chef's home made soup with warm crusty bread & butter **V GFO**Smooth chicken liver pate with crusty ciabatta & red onion marmalade **GFO**Fresh battered chicken goujons with sweet chilli dipping sauce & sour cream
Proper prawn cocktail Marie Rose sauce, brown bread & butter **GFO**2 Yorkshire puddings with proper gravy **V GFO**

Traditional Roast Dinners...

Slow roasted tender Yorkshire beef

Roast turkey with sausage meat and apricot stuffing

Roast leg of English lamb

All roasts are served with roast potatoes, homemade Yorkshire pudding, fresh vegetables, roast parsnips and proper gravy.

All meat roasts are available with gluten free gravy and gluten free Yorkshire pudding.

Seafood Dishes...

Pan-fried salmon fillet with fresh lemon and dill sauce, roast and mashed potatoes, vegetables Whitby scampi, home made chunky chips and garden peas served with tartare sauce Fresh battered haddock with chips, home made mushy peas & tartare sauce

Vegan Dishes...

Vegetable and nut roast with all the trimmings and vegetarian gravy GFO

Vegan cottage pie, topped with crushed new potatoes and vegan cheese

Five bean chilli with rice, tortilla chips & sour cream GFO

V Vegetarian GF Gluten Free GFO Gluten Free Option available

All of our food is prepared fresh to order, please sit back, relax, and enjoy your visit.

We are more than happy to adapt the menu to your liking, so if you have any allergies, intolerances or simply fancy something you can't see, please let us know.

Service is not included



A little something to follow...

Desserts...

Chocolate brownie with chocolate sauce and Vanilla ice cream

White chocolate roulade with Chantilly cream, fruit compote and Vanilla ice cream GF

Brioche bread and butter pudding with hot custard

Sticky toffee pudding, hot toffee sauce & Vanilla ice cream

Vanilla crème brulee with homemade shortbread GFO

Cheesecake of the day with Vanilla ice cream

Ice creams

Set menu price includes 2 scoops of 'Archers' locally produced Dairy Ice cream

Choose from; Vanilla, Chocolate, Strawberry, Raspberry Pavlova, Cinder Toffee, Ferrero Roche, Black Cherry, Lemon Cheesecake, Cookies and Cream, Baileys.

(All ice creams are gluten free excluding the fan wafer)