



Sample Sunday Lunch Menu

Two courses £25.95 or Three courses £29.95

Starters

Broad Bean & Summer Truffle Soup

**Free-range Chicken with Soft-boiled Hens Egg
and Crispy Parma Ham**

**Grilled Goat's Cheese
with Provencal Salad and Basil Foam**

**Smoked Salmon Platter
with Caper Berries, Radishes and Herbs**

Main Courses

**Roast Rib of Beef with Yorkshire Pudding,
Roast Potatoes, Cauliflower Cheese and Red Wine Gravy**

**Slow-cooked Old Spot Belly Pork
with Crackling, Apple Sauce, Savoy Cabbage,
Mashed Potatoes and Cider & Onion Gravy**

**Line-caught Wild Sea Trout
with Champ Potato, Creamed Celeriac and Pak Choi**

**Wild Mushroom Risotto
with Parmesan and Dressed Herbs**

Puddings

**Pear Bakewell Tart
with Vanilla Ice-cream and Port Soaked Raisons**

**Iced Raspberry & Elderflower Parfait
with Fresh Fruit Salad**

**Dark Chocolate Brownie
with Peanut Butter Ice-cream and Chocolate Sauce**

Strawberry Eton Mess

Tea and Coffee served with Petit Fours

Fair Trade from Taylor's of Harrogate

Colombian High Andes Coffee, Decaffeinated Coffee £3.50

Espresso Small £2.75, Large £3.75, Cappuccino £3.95

Yorkshire Tea £3.00, Earl Grey, Herb & Fruit Teas £3.25