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*STARTERS*

**Chicken Liver Parfait**, pickled onion & herb butter, toasted ciabatta house chutney

**Crispy Whitebait** Devilled Mayo and Lemon (DF)

**Prawn Cocktail**, marie rose sauce, crisp lettuce, brown bread, seaweed salted butter, lemon (DF, GF/A)

**Yellison Goats Curd & Caramelised Onion Tart**, pesto, rocket (VG)

**Soup of the Season**, toasted focaccia butter, sea salt (VG)

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*MAINS*

**Topside of Beef - Butter Roast Turkey | Roast Pork - Homemade Nut Roast**

served with Yorkshire Pudding, Seasonal Vegetables, Roast Parsnip, Creamy Mash,  
Duck Fat Roasties, Sausage Meat Stuffing & Bone Marrow Gravy

(G/D on request)

*Our meats are sourced from Yorkshire farms that practice ethical farming methods*

**1 course £18    2 course £22    3 course £26**

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*Desserts, Cakes & Scones*

*Our freshly baked cakes and scones are produced locally  
and delivered daily*

**Victoria Ice Cream Sundae**

**Sticky Toffee Pudding**, toffee sauce &  
vanilla bean cream ice-cream

**Dark Chocolate Brownie**,  
candied hazelnuts, clotted cream  
ice-cream

**Selection of Yorkshire ice-cream  
& sorbets**

*Sunday Lunch Sharing Board*

A selection of Roast Meats

served with

Roast Parsnip, Heritage Carrot ,

Creamy Mashed Potato,

Yorkshire Puddings, Duck Fat Roasties

Sausage Meat Stuffing,

Seasonal Vegetables,

Bone Marrow Gravy

**£19 per person**

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