

BRASSERIE

## SUNDAY LUNCH

12 noon - 5pm
Two Courses $£ 33$. Three courses $£ 43$. Tea, coffee \& homemade petit fours included.

## STARTERS

Celeriac soup, crispy goat cheese, truffle honey ve*, v, gf Ham hock and parsley terrine, roasted Wensleydale cheese and balsamic onions gf Wild mushrooms, mushroom butter, toasted crumpet ve, gf* Oak smoked salmon, egg, shallots, capers, creme fraiche, lemon, wholemeal bread gf*

## ROASTS

Served family style with yorkshire pudding, roast potatoes, jus, seasonal vegetables Roast Aberdeen Angus beef gf*
Roast pork belly gf*
Roast chicken breast, sage \& onion stuffing gf*

## MAINS

East coast cod fillet, crab cakes, leeks, shellfish bisque gf* Tandoori carrots, tomato chutney, lemon rice ve, gf

## PUDDINGS

Ice cream selection, salted caramel, vanilla, chocolate v Yorkshire rhubarb trifle, rhubarb sherbet v, gf Warm chocolate cake, raspberries, condensed milk v, gf Banoffee tart, caramel ice cream ve

British cheese selection, chutney \& sourdough crackers gf*

Tea \& coffee, served with petit fours
$v$-vegetarian, ve-vegan, gf-gluten free, *-adaptable
Please advise us of any allergens prior to ordering. Allergen information is available on request.
Hotel guests with dinner included have a food allowance of $£ 36, £ 42$ or $£ 52$ depending on the experience booked. Price includes VAT.

