

SUNDAY LUNCH

12 noon - 5pm

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*
Roasted mushrooms, lentils and pistachio roast ve, gf

MAINS

East coast cod fillet, crab cake, 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 included.

	Adults	Children (12 and under)
One Course	£25	£14
Two Courses	£33	£17
Three Courses	£43	£22

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.