## WHILE YOU WAIT

While we prepare your roast dinner enjoy a tasty Yorkshire bite.

#### Yorkshire bites

filled with tender beef and beef dripping gravy

4.25

#### Stone-baked flatbread

topped with garlic butter (V)

4.75

*Add: Cheddar cheese £1.00*

## SHARERS & GRAZERS

#### Sticky platter

maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, salt & pepper calamari and a stone-baked garlic flatbread

15.75

#### Mezze Platter

lentil falafels, spiced red pepper dip, breaded brie, tzatziki, duo of hummus and a spiced stone-baked flatbread (V)

10.95

#### Handmade dough sticks

served with garlic butter, pesto and a chipotle chilli mayonnaise (V)

5.50

#### Stone-baked flatbread

topped with garlic butter (V)

4.7

## STARTERS

#### Chargrilled lamb koftas

served with tzatziki and dressed slaw

5.75

#### Pine nut & carrot falafal †

with a spiced red pepper dip and toasted ciabatta (VE)

5.50

#### Today’s soup

with rustic bread

4.50

#### Oven-baked button and Portobello mushrooms

in a garlic & mature Cheddar sauce, served with rustic bread (V)

5.25

#### Duo of pâté\*

coarse pork & Madeira pâté and duck liver parfait with Bramley apple butter, blackcurrant curd, baby gherkins & rustic bread

5.95

#### Deep fried breaded brie

in a crispy panko crumb served with apricot chutney (V)

4.95

#### Salt & pepper calamari

with chorizo-flavour seasoning and chipotle chilli mayonnaise

4.95

#### Prawn & lobster cocktail\*

dressed with lobster mayonnaise served with rustic bread.

6.25

Served with Yorkshire pudding, ruffled roast potatoes, thyme roasted carrots, roasted parsnips, seasonal greens and as much gravy as you like.

#### Roast sirloin of beef

prime sirloin with all the trimmings

11.95

#### Pork Belly

with a lemon & thyme stuffing wrapped in bacon

11.50

#### Slow-cooked lamb shank

seasoned with rosemary

13.50

#### Roast breast of turkey

with lemon & thyme stuffing wrapped in bacon

10.95

*Add: An extra Yorkshire pudding £0.50 | Extra roast potatoes £2.50 | Cauliflower cheese £2.50 Lemon & \ Thyme stuffing wrapped with bacon £1.50*

#### Roast beef duo - For One

roast beef alongside slow-cooked short rib of beef

14.75

#### Roast trio - For One

roast beef, roast breast of turkey and pork belly with lemon & thyme stuffing wrapped in bacon

12.75

## PUDDINGS



#### Classic vanilla crème brûlée (V)

5.25

#### Lemon Meringue Pie (V)

with raspberry coulis

5.25

#### Pudding tasting platter† (V)

8.95

#### Sticky toffee pudding\*

5.50

#### Coconut Panna cotta style pudding (ve)

topped with passionfruit and fresh berries

5.95

#### Crumble of the day\* (V)

5.75

#### Eton mess (V)

5.75

#### Bramley apple pie (V)

4.95

#### Rich banoffee pie (V)

6.50

#### British blackcurrant & Prosecco cheesecake\*

with blackcurrants in sauce and an amaretto crumb

5.95

#### Toffee & butterscotch duo†

6.95

#### Belgian chocolate brownie\* (V)

5.50

#### Trio of ice cream (V)

4.95

#### British cheeseboard\*† (V)

7.95

#### HOT DRINK AND A MINI PUDDING - £4.95

Choose one of our hot drinks with one of these mini puddings (add a liqueur to your hot drink for an extra £1.35)

• Butterscotch créme caramel panna cotta
• Crumble of the day\* (V)
• Toffee milk tart† (V)
• Eton mess (V)
• Belgain chocolate brownie\* (V)

\* = Contains alcohol.
† = Contains tree nuts and/or peanuts
(V) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this.

If you require more information, please ask your server.